

# Villadoria

## Barbera d'Alba D.O.C. Tardoc

**Area of Production:** The grapes come from the hills around Alba. The geological conformation of the land and exposure of the selected vineyards result in high quality grapes.

**Varietal:** Barbera

**Alcohol:** 13%

**Wine Notes:** Ruby red with purple hints. Marked red fruits, wild berries and jammy scents on the nose. The balanced acidity of the variety adds to the fresh and pleasing taste.

**Wine Making Technique:** The hand-harvested grapes are de-stemmed and soft crushed. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks at a maximum of 20°C. Maceration lasts approximately 10 days.

**Recommended Pairings:** A wine for every day, it goes well with all courses, from appetizers to uncomplicated main dishes.

**UPC Code:**



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