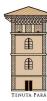


Your Logo



Figli Luigi Oddero

TECHNICAL SHEET

with

Allergens & Tasting Notes

Distributed to the UK by



Bottle Size	75	cl	Product Name	BARBERA D'ALBA D.O.C. 2020																																														
Alcohol by Volume	15	%																																																
Production Area	LA MORRA, PIEMONTE, ITALY																																																	
Grapes	100% Barbera																																																	
Colour	Red																																																	
Method	Stainless Steel & Concrete																																																	
Vinification	Carefully selected grapes, subjected to fermentation for ten to twelve days in temperature-controlled fermenters at 27–29 °C. The new wine is then racked into stainless steel and cement tanks, where it undergoes malolactic fermentation.			BAR-ODDERO-----21D																																														
Product Picture	 <p>Ruby-red colour as well as an elegant nose with fruity flavours of cherries and plums. The wine is soft on the palate with a wonderful richness and a pleasant acidity. Full-flavoured, juicy finish. Suitable for pairing with all dishes of regional and international cuisine. Excellent with risottos and pasta dishes, white meats, cured meats, and fresh cheeses.</p>																																																	
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