



AMBASSADORS

Barbera d'Alba DOC LeGattere®

LeGattere® fully expresses the beauty, complexity and body of the Barbera grape variety. Ideal in combination with aged cheese or game: absolutely versatile in food pairing!

Grape varietal: Barbera

Soil: calcareous/clayey

Harvest time: late September, early October

Vinification: maceration in contact with the grape skins for a duration of 6 days, alcoholic and malolactic fermentation in steel tanks, aged in French oak barrels

In the glass: it is a fruity and soft wine of good intensity, with a persistent bouquet with hints of rose and blackberry