



Villadoria
SERRALUNGA D'ALBA

PIEMONTE BARBERA D.O.C. *Icaro*



GRAPE VARIETY

Barbera 100%

PRODUCTION AREA AND CHARACTERISTICS

The grapes come from the wide Piemonte region, known for the spread of the indigenous variety Barbera.

VINIFICATION

The hand-harvested grapes are destemmed and soft crushed. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks at a maximum temperature of 18°C. Maceration lasts from 5 to 8 days, according to the vintage.

AGEING

No aging is foreseen. A vintage wine, it is ready for bottling at the beginning of the year after harvest.

SENSORY PROPERTIES

Brilliant ruby red colour. It has a fruity bouquet. Vinous and soft in the mouth. Its freshness and taste-olfactory balance make it a pleasant and easy wine.

FOOD PAIRING

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

SERVING TEMPERATURE

18 C°.