



Barbera is the name of the grape used to produce Barbera d'Asti and Barbera d'Alba. Both wines are named after their respective hometowns (Asti and Alba). Barbera is almost the exact opposite of Nebbiolo. It produces light, crisp wine with low tannin content. When sniffing a glass of Barbera, you are reminded of tart red cherries, dried herbs, and the occasional red currant, boysenberry and blackberry – are complemented by a swath of milk chocolate and wonderful fruitcake spices. The wine is full-bodied, with medium, well-balanced tannins and juicy acidity.

*Marmineola*

2005

*Barbera d'Alba*

Denominazione di Origine Controllata

Imbottigliato all'origine dall'Azienda Agricola

Estate bottled by

ABRIGO GIOVANNI - Diano d'Alba - Italia

RED WINE - PRODUCT OF ITALY

CONTAINS SULPHITES

NET CONT. 750 ML e

CONTIENE SOLFITI - 1000 ALCOH. 13.5%