



Monchiero Carbone
OGNI USS A L'HA SO TANBUSS
— ROERO —



Pelisa Barbera d'Alba DOC

Barbera is the most widely-grown variety in Piedmont. The qualities distinguishing the Barbera grown in the Barbera d'Alba appellation, which encompasses both the right (Langhe) and left (Roero) sides of the River Tanaro are its finesse, body and elegance. The “Pelisa”, which is ruby-red in colour, has a heady, fragrant smell; the palate is full and velvety and its freshness is exquisite. This particular wine is made from the estate's younger vineyards, located mainly in Priocca, in the Bricco Genestreto cru, a very suitable area with clay soils.

Barbera d'Alba Pelisa is a didactic example of the typical characteristics of this grape variety in the Roero terroir, it has a ruby red color, its vinous and fragrant aroma reminiscent of red fruits and cherry; on the palate it is full and velvety with a pleasant and balanced freshness given by the acidity. It is a daily wine suitable both when served as an aperitif in the hot season if served at a slightly lower temperature than the classic 18° C, or to accompany any meal.

After harvesting, the wine-making process lasts for around 15 days, and is followed by a short period of maturation: 70% in stainless steel, and the remaining 30% in oak for one year. The result is a product that could be defined as an easy-drinking wine, suitable for serving daily. It is the perfect glass of wine to accompany our every day meals.

Grape variety: Barbera 100%

Production area: Roero, municipalities of Canale and Priocca

Orientation: West

Altitude: 250 meters

Yield per hectare: 90 quintals

Vineyard surface: 4 hectares

Alcohol content: 13,5-14,0%

Acidity: 5,5-6,5 g/l

Bottle size: bottle (0,750L)

First year of production: 1992

Sensory profile

Colour: deep ruby red with bright highlights.

Nose: forthrightly and fruitily intense, initial sensations of sour black cherry and cherry giving way to pleasantly earthy notes of damp soil.

Taste: despite a lack of structure and persistence, its fruity freshness makes “Pelisa” highly quaffable.

Food pairings: its fresh, fruity vein makes this wine an ideal accompaniment to grilled meats, especially pork chops and sausages.