CORNAREA

BARBERA D'ALBA D.O.C.

The Barbera grape like that of Nebbiolo has been present in the Roero hills since ancient times. Since 2016 Cornarea has therefore decided to vinify this great wine of the Roero tradition as well.

THE WINE

The Barbera d'Alba d.o.c. Cornarea is bottled after 2 years of aging in steel. It is therefore a wine of good acidity, already harmonized with time, with evident red fruit.

Color: It has a purple ruby color.

Bouquet: intense with fruity notes of blackberry and cherry.

Taste: In the mouth it is harmonious and balanced with a pleasant softness, which is often found in Barbera del Roero, and good acidity.

Serving temperature: 18 degrees.

GASTRONOMY

Barbera d'Alba Cornarea is a wine for the whole meal that goes beautifully with cured meats and grilled red and white meats. Due to its great drinkability it is very pleasant even in summer

