



CA'ROME'

BARBERA D'ALBA LA GAMBERAJA DOC

Variety: 100% Barbera

Vineyard location and soil: Vineyard located in Serralunga d'Alba. Light-colored marl and very calcareous.

Tasting notes: Violet red with dark ruby reflections. Ample nose with ripe dark berries and spices. Full and well-balanced on the palate. Pairs well with roasted meats, game and aged cheese. Serve at a temperature of 17 °C (62.6 °F).

Vinification: Carefully selected grapes are destemmed and pressed. Maceration lasts about 15 days at a maximum temperature of 30 °C (86 °F). Malolactic fermentation ends before winter is over.

Aged 12 months partly in 25-hl Slavonian oak barrels and partly in barrique. Further aged in bottle for at least 8 months.

Alcohol content: 14% alcohol by vol.



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