

CARLO GIACOSA



**Barbera d'Alba
"Lina" DOC**



Grape-variety: 100% Barbera

Maturation: after drawing off and partial clarification, the wine was matured for 10 months in French oak barrels and 2 months in steel

Ageing: prior to its release, the wine was aged after bottling for at least 4 months in bottles lying down in the dark and peace & quiet of the cellar

Tasting Notes: lovely, pure deep ruby-red color; full, captivating nose with nice hints of red fruit, jam and spices; warm, dry taste which is delicious and persistent

Food pairing: a well-structured, full-bodied wine which goes well with flavored stewed and braised red meat dishes and mature cheeses

Imported by Bacchanal Wine Imports
www.bacchanalwines.com

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