Wijnfiche

Tacchino - Albarola | Barbera del Monferrato DOC Italy (PIEMONTE) — 2016

Domain

Tacchino

Monferrato is traditionally a famous wine region, in the Piedmont in Italy, where the vineyards cover the hills like a blanket. The Tacchino winery (around 25 hectares, half of which are planted with vines) is in the heart of this green area. The domain has the shape of a natural amphitheater, which protects the vineyards against the cold northern wind from the Alps. The southern location of the vineyards, the 'white' lime-rich soil, the relatively low production per hectare and the traditional way of harvesting are among other things the secret of these high-quality wines.

Vinification

Manual harvest in 20 kg crates and fermentation (at 28 °C) and malolactic fermentation in stainless steel tanks. Refinement in 500 liters Tonneaux for variable period depending on the vintage.

Taste

Deep red color. Elegant nose with hints of black fruit, light wood notes (cedar), and dried figs. Southern in style. On the palate, round, full, concentrated, with notes of blackcurrant and blackberry. The wine finishes with structure, beautiful attractive tannins, and a good dose of acidity. The high alcohol concentration is not noticeable due to the good density.

Food pairing

Stew | Meat - grilled | Game | Cheese

General information

Type: Red wine
Grape varieties: Barbera (100%)
Viticulture: Traditional
Storage (years): + 7-10
Serving temperature: 16-18 °C
Taste profile: Complex with firm tannins

