

BARBERA D'ALBA DOC GISEP

Serralunga d'Alba
MASSOLINO

A mature and structured Barbera, which receives greater expressive depth thanks to a longer period of ageing. It is released onto the market from the second year of ageing.

If our Barbera d'Alba DOC is a traditional red from the Langhe, we like to think that Gisep is the spokesperson for a grape variety that is also capable of astounding. "Gisep" is the Piedmontese version of the name Giuseppe, and this wine is a tribute to our grandfather, who was instrumental to the growth of our estate. We make it from a selection of grapes from different vineyards, in the best vintages only. Structured and opulent, pleasantly complex and rounded, with surprising longevity.

Soil composition: mixed consistency tending towards limestone.

First year of production: 1998.

Vinification and ageing: after about 10 days of temperature controlled fermentation (around 30°C) in oak fermenters ("tini"), the wine matures partly in French oak barriques and large Slavonian oak casks for up to 18 months.

Notes: excellent exposure and very low yields give excellent grapes which make it possible to obtain a wine with considerable complexity. Barbera is a really important grape variety capable of giving remarkable results: with this selection, dedicated to grandfather Giuseppe ("Gisep" in the local dialect), our estate proposes one of its best creations.

Tasting characteristics

Appearance: deep purplish, almost impenetrable red.

Bouquet: elegant, sweet and tempting, the fruity notes characteristic of Barbera emerge.

Flavour: thanks to its structure and concentration, it offers the palate sensations that only great wines can give; it reveals a decisive character in the smoothness created by the ripe grapes and the maturing process; it is released for sale in its second year. It is best to serve it at temperatures between 18-20°C. Ideal with fresh egg pasta and rich, tasty sauces, with main courses featuring meat, such as the sumptuous Piedmont-style assortment of boiled meats and meat stews.

It is also perfect with medium-mature cow's milk cheeses.

