

FRANCO AMOROSO BARBERA D'ALBA DOC



100% Barbera

Aged one year in a combination of new and one year French oak barrique and six months in bottle. The wine is produced by traditional vinification. Grapes are de-stemmed before fermentation in stainless steel with the skins with frequent punching down/pumping over of skins.

Deep ruby red color. Full of cherry and plum fruit with floral notes and hints of spice and cocoa. Full bodied with soft tannins and lively acidity.



MICHELANGELO SELECTIONS