



Crissante Alessandria Barbera d'Alba

Barbera d'Alba by Crissante Alessandria is a vibrant and fruit-driven red wine, defined by its freshness and lively character. It reveals notes of ripe cherry, plum, and subtle spice. On the palate, it is smooth and balanced, with bright acidity and a clean, persistent finish.

Flavor profile

Shaped by dark ruby hues with notes of raspberries, violets, and herbs, this Barbera d'Alba offers velvety tannins and a medium body for an elegant experience.

Food pairing

Pairs with lightly spiced red meat steaks, roasted meats, grilled sausages well as any pasta plate with tomato sauce. Can be enjoyed straight away, but half an hour from opening improves the overall balance. Serve at 61°F in a medium-wide glass.

Tasting notes

This Barbera d'Alba is sourced from hillside vineyard sites close to Barolo. Shaped by dark ruby with hints of crushed raspberries and violets, undertones of herbs, woodland berries and cacao, this wine is truly unforgettable. On the palate, velvety tannins and a medium body make for an elegant, yet structured wine.

Winemaking

Fermentation in stainless steel for 20 days

Appellation

DOC

Region

Piedmont

Country

Italy

Wine type

Red

Blend

Barbera d'Alba

Vintage

2024

Alcohol %

14.5

Bottle size (ml)

750

Elevation

560

Vineyard

Clayey-marshy soil

Harvest

Hand-harvested