



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

Pale yellow color with hints of green. On the nose, feminine aromas of ripe fruits and white flowers. Sweetness: Hint due to ripe fruit profile. Finish: The ripe fruit lingers on the palate. On the palate, acidity and aromas of Riesling balanced with fruit and body of the Chardonnay.

Food pairing

Excellent with roasted meats, tomato-based pasta, mushroom dishes, grilled vegetables, charcuterie, and medium-aged cheeses.

Tasting notes

Pale yellow color with hints of green. Aromas of white flowers, lychee, and papaya. On the palate, it has fresh acidity, full-bodied with tropical fruit flavors.

Winemaking

Fermentation in stainless steel for 20 days

Appellation

DOC

Region

Piedmont

Country

Italy

Wine type

Red

Blend

Barbera d'Alba

Alcohol %

14.5

Bottle size (ml)

750

Elevation

560

Vineyard

Clayey-marshy soil

Harvest

Hand-harvested