

**Appellation**

DOC

Region

Piedmont

Country

Italy

Wine type

Red

Blend

Barbera

Alcohol %

14.5

Bottle size (ml)

750

Elevation

1000

Soil

Marl-calcareous, slightly sandy

Vineyard

22 acres, East-facing

Harvest

Manual, end of September

Valdinera

Goy Barbera

Goy Barbera by Valdinera is a vibrant and expressive interpretation of Barbera, defined by freshness and fruit intensity. It reveals notes of ripe cherry, plum, and subtle spice, with a lively acidity that enhances its drinkability. On the palate, it is smooth and balanced, with soft tannins and a clean, persistent finish.

Flavor profile

Ruby red color with violet edges. Aromas of cherry and raspberry, with hints of balsamic, black pepper, and almond. The palate is fresh, fruity, properly mineral, and with gentle tannin.

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.

Tasting notes

Ruby red color with violet edges. Aromas of cherry and raspberry, with hints of balsamic, black pepper, and almond. The palate is fresh, fruity, properly mineral, and with gentle tannin. The acidity, minerality, and soft tannins linger and give this wine a long persistence.

Winemaking

10/12 days fermentation in steel tanks on the skins, frequent pump-overs, and punch downs.

Aging potential

4-5 years