



## HOUSE OF TOWNEND

### Barbera D'Alba, Mario Giribaldi

**Price** £19.99  
**Code** BARB095

A Barbera with all its most typical characteristics: fresh and ripe fruit, fresh acidity which makes it a perfect wine for many accompaniments. It is a powerful, full-bodied wine that is highly drinkable!

#### Tasting Notes:

The colour is intensely ruby red. On the nose, notes of violet, black cherry and warm sweet spice. On tasting there are added tones of vanilla, liquorice, ripe plums and a hint of balsamic - the tannins are integrated well. A Barbera with all its most typical characteristics: fresh and ripe fruit, fresh acidity which makes it a perfect wine for many accompaniments.





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Specification	
<b>Vinification</b>	This Barbera comes from the "Caj" locality located in the Alba area, a hilly area at an average height of 380 meters above sea level. The soil is lean, calcareous marl, facing South-South-West; for a total of 3.96 hectares, from the Azienda Agricola Giribaldi di Mario – Rodello D'Alba estate. The vineyards are made up exclusively of Barbera; the cultivation is Guyot with 5,000 vines per hectare. Winemaking involves maceration for 12-15 days, with multiple daily pumping over. Fermentation is carried out at a constant and controlled temperature. After resting in stainless steel tanks, the wine matures for approximately 6 months in 30 HL barrels. Followed by maturation in bottle for at least 6 months.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2029
<b>Country</b>	Italy
<b>Region</b>	Piedmont
<b>Type</b>	Red Wine
<b>Grapes</b>	Barbera
<b>Genres</b>	Organic, Vegan, Vegetarian
<b>Vintage</b>	2022
<b>Body</b>	Hearty, rustic and full flavoured
<b>Producer</b>	Azienda Agricola Mario Giribaldi
<b>Producer Overview</b>	The Giribaldi Winery which started in the 20th Century exports 70% of its production all over the world.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Drink with charcuterie or a hearty Italian stew