



# Barbera d'Alba LaMattea

denominazione di origine controllata

*La Mattea is the Barbera that we produce only in the best vintages. By selecting the grapes and vinifying the different plots in purity, small batches with good structure and drinkability are obtained which stand out for their pleasantness and balance when the wine is young. It is the vintage that decides the wine, our job is to know how to interpret it.*

*The purple colour of the young Barbera is combined with a bouquet of berries, raspberries, plums. On the palate the good structure is balanced by freshness and a lively acidity.*

---

**Grape variety** Barbera 100%

**Vineyards** plots are located in the municipalities of Roddi, La Morra, Diano d'Alba and Sinio.

**Harvest** grapes are harvested by hand in plastic crates in the second and third decade of September.

**Winemaking** the fresh grapes are destemmed and fermented in temperature-controlled tanks where the cap is managed through light punch downs. Skin contact maceration lasts 8-10 days.

**Ageing** the wine is bottled at the end of the spring so that it spends a couple of months in bottle before being released in Autumn.

**Food pairing** cold cuts, starters, salads, fish, tajarin, raviole and white meat.

**Serving temperature** 16-18 °C.

---



**BRUNA GRIMALDI®**

Azienda Agricola Bruna Grimaldi s.s.a.  
Winery tour and tasting  
Via Parea, 7 – Grinzane Cavour (CN)  
12060 – Italia

[www.grimaldibruna.it](http://www.grimaldibruna.it)

Tel. +39 0173.262094 Cel. +39 329.49.23.353  
[vini@grimaldibruna.it](mailto:vini@grimaldibruna.it)

