

**Barale Fratelli
Barbera D'Alba**



Colour: intense ruby- red when young, tending to garnet red with ageing.

Perume: vinous and intense, yet delicate.

Flavour: dry, full-bodied, slightly bitter when young, tending to soften and fill out with age.

Serve with: roast meats, mature cheeses, red meat, boiled beef and game.

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