

## Principiano Ferdinando 'Laura'

(Barbera d'Alba DOC)

Barbera d'Alba



The Barbera d'Alba Laura comes from a 1.5 hectare, 40 year-old vineyard, on the southern slopes of the Monforte d'Alba hill. Hand selected fruit, natural fermentation, and no added sulfur for at least 20 days; this wine sees minimal punch downs and pump overs before it rests for 10 months in stainless steel. On the nose, there are hints of blackberry, fresh strawberry, and graphite, leading to a palate of beautiful acidity, clean red ripe fruit, and balanced tannins. A very bright red wine that is suited well for roasted vegetables, hard cheeses, and lean red meats.

*Bon Vivant*

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