



## Barba d'Alba DOC L'ORA 2022

Cascina Val del Prete

|                            |                              |
|----------------------------|------------------------------|
| <b>Type</b>                | Red wine                     |
| <b>Origin</b>              | Italy, Piemonte              |
| <b>Producer</b>            | Cascina Val del Prete Langhe |
| <b>Classification</b>      | DOC                          |
| <b>Expansion</b>           | 16 months in barrique        |
| <b>Contents</b>            | 100 cl                       |
| <b>Vintage</b>             | 2022                         |
| <b>Enjoyment phase</b>     | up to 12 years               |
| <b>Serving temperature</b> | 16 -18°C                     |
| <b>Alcohol content</b>     | 14.5 %                       |
| <b>Grape varieties</b>     | Barbera                      |
| <b>Article no</b>          | 10713222                     |

### Comments

A wine that captures the vibrant soul of Barbera – full of freshness, depth, and energy. Created in collaboration between Diego Martello Panno and Mario Roagna of Cascina Val del Prete, where south-facing vineyards spread like a natural amphitheater. A wine that speaks with clarity – marked by harmony, character, and the unmistakable signature of its terroir. Production approx. 1450 bottles per year.

### Pairing

It pairs beautifully with a crispy roast duck, elegantly complementing its roasted notes, or a classic, rich ragù. Its lively acidity and intense cherry fruit perfectly balance meat dishes, making every bite a well-rounded experience—a wine that not only accompanies the meal but also enhances it.

### Tasting notes

Rich sparkling ruby; very clear and intense nose, smells seductively of ripe, dark cherries, a little bit of blackberries, inviting; unfolds very smoothly on the palate, shows a lot of ripe cherry fruit, full, describes a beautiful curve.