

Crissante Barbera

Piemonte, Italy



Crissante is a family-owned and managed winery. Their estate is in the rural Ruggeri community next to La Morra municipality, in the heart of the classic and historical Langhe hills wine area. This area is of old winemaking tradition, famous for the production of Barolo, Barbera, and Dolcetto. The family had passed winemaking knowledge through generations, blending cultural background and historical memory with more modern technical skills. The wines are made respecting natural harvest timing, careful fermentations, long refinements in cask, and aging in the bottle, proof of this is the excellent and rare Barolo Galina 2008, put on the market more than 10 years after the harvest.

Tasting Notes

Ruby red color with violet edges. Aromas of cherry and raspberry, with hints of balsamic, black pepper, and almond. The palate is fresh, fruity, properly mineral, and with gentle tannin. The acidity, minerality, and soft tannins linger and give this wine a long persistence.

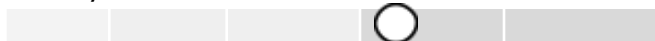
Body



Aroma



Acidity



Sweetness



Tannin



Food Pairing & Enjoyment

Pairs with lightly spiced red meat steaks, roasted meats, grilled sausages well as any pasta plate with tomato sauce. Serve at 61°F in a medium-wide glass. Can be enjoyed straight away, but half an hour from opening improves the overall balance.

Technical Data

Production area: La Morra (Cuneo, Piemonte)

Appellation: Barbera d'Alba DOC

Vintage: 2023

Varietal: Barbera

Vinification: 10/12 days fermentation in steel tanks on the skins, frequent pump-overs, and punch downs.

Vineyard: 22 acres, East-facing

Soil: Marl-calcareous, slightly sandy

Elevation: 1000ft (300m)

Harvest: Manual, end of September

Farming: Certified Organic

Aging: Stainless steel until May

Production: 2500 bottles/year

Alcohol: 14.5 %

Residual sugar: 0 gr/lt

Cellaring capacity: 4-5 years