

Barbera d'Asti and Barbera d'Alba: Fresh, Fruity and Outstanding Value

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The Barbera grape variety is high yielding, relatively easy to grow, and makes fresh tasting fruity, high acid wines. Thought to have originated in Italy's Piedmont region, today it's grown throughout the world. However, it's still mostly grown in Italy where the best Barbera comes from the Barbera d'Asti and Barbera d'Alba appellations. While it doesn't have the lofty reputation (and price) of the Nebbiolos grown in Barolo and Barbaresco, Barbera offers excellent value. And when grown with reduced yields and fermented and matured in barriques it can produce a wine of considerable depth and complexity. In this article, we review several Barberas from the Piedmont, ranging in style from light and fruity to dark and layered. In general, they offer excellent value and beautiful pairing with the lighter cuisine that is becoming increasingly popular.



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Enrico Serafino Pajena Barbera d'Alba DOC 2017



Opaque ruby. Powerful bouquet of dark red fruit with hints of toasted spice and chocolate. Big on the palate with loam dark fruit flavors; excellent balance with good acidity and a persistent finish. Exceptionally good for the price! Sourced from sandy loam vineyards within the Roero DOCG and aged 15+ months in barriques and larger oak casks. 13.5% alc. (\$17) Importer: Dalla Terra