



Rustic and elegant

Le Strette has been producing Barbera d'Alba Pezzole since 1997, the year of the first harvest. It takes its name from the hamlets where the first vineyards were planted.

IN THE VINEYARD

Grape variety: Barbera
75-year-old vineyard in the municipality of Novello

IN THE WINERY

12 months in 225-litre vats
Fully-matured to bring out the softness and characteristic fresh notes of the grape

IN THE GLASS

Intense and attractive colour
Hint of red berries (currants, blueberries)
Elegant aroma of flowers and notes of cacao
Fresh and harmonic on the palate

AT THE TABLE

Barbera d'Alba Pezzole can be served with hearty first courses, white meat and medium-aged cheeses