

Père Alessandro



BAROLO D.O.C.G.

Barolo takes its name from the village of the same name. Known as the "king of wine", Barolo, when vinified the old way, is very high in tannin, needs years to soften and turns brick red in color. Modern vinification makes a more accessible fruit forward wine, equally complex and more in the burgundy style.



BARBERA D'ALBA D.O.C.

The Barbera grape is predominant in Piedmont. From Alba, this Barbera is full bodied and complex. Not barreque aged, the wine retains its youthful appearance and fruit. A wine comfortable with steak as well as prosciutto with figs.



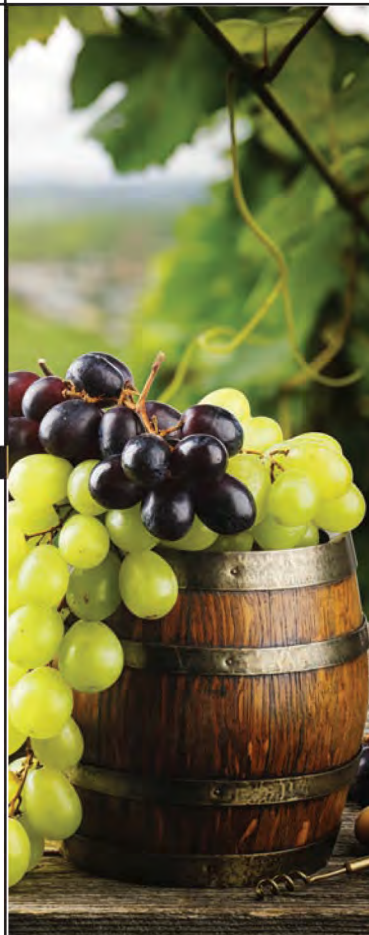
BARBARESCO D.O.C.G.

Barbaresco wine takes its name from the village of Barbaresco, and is made from selected clusters of Nebbiolo grapes grown in "Giaia" Vineyard. The vine is rigorously pruned to concentrate flavor. When ripe, the vineyard turns yellow ("giaia"). Then this superior fruit is artfully turned into one of the world's great wines.



LANGHE D.O.C. NEBBIOLO

The Nebbiolo grape is famous for two of Piedmont's best wines, Père Alessandro Barolo and Barbaresco. These great wines are made from hand selected bunches of Nebbiolo grapes to produce collector class wines that improve with barrel and bottle aging. This wine is not barrel aged and is meant to drink young. Nebbiolo presents these classic flavors in a lighter, less serious style. Ruby red, a bouquet of wild berry presented in burgundy style. In fact, the Pinot Noir grape is thought to be a clone of Nebbiolo.



MOSCATO D'ASTI

Père Alessandro farms a small vinyard in Mango at the heart of the Asti region. Here we produce a light, golden wine packed with a peach, flower and honey. Fragrant and sweet. The perfect wine with dessert.