

Stroppiana Emilia Barbera d'Alba

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Alba

CEPAGE: 100% Barbera

WINEMAKING: This Barbera is made using sustainable vineyard practices. Fermentation in stainless steel tanks preserves the fresh fruit profile, with minimal intervention to allow the wine's natural character to shine

ALCOHOL BY VOLUME: 14.0%



THE STORY

Stroppiana is a family-owned winery rooted in the heart of the Langhe region in Piedmont, Italy. Since its inception, the Stroppiana family has focused on cultivating high-quality Nebbiolo, Barbera, and Dolcetto grapes from their vineyards in the prestigious Barolo and La Morra areas. With a deep respect for tradition and sustainability, they employ organic farming practices to nurture the land while combining modern and classic techniques in the winery. Known for crafting elegant, expressive wines, Stroppiana's portfolio reflects the region's unique terroir, emphasizing precision and care in every



THE ADJECTIVES

OVERALL: Bright Barbera with fresh fruit and balanced acidity

AROMAS / FLAVORS: Sour cherries, ripe berries, and a touch of spice with floral undertones

MOUTHFEEL: Smooth and juicy with lingering freshness and soft tannins

THE SELLING POINTS

A sustainably made Barbera with vibrant fruit and depth

SUSTAINABILITY: Certified Sustainable, Vegan

PAIRINGS: Pairs well with pasta, veal, pork, poultry, and game dishes like venison

