

# La Bioca

BARBERA D'ALBA

Z A B A L D A



Floral, red  
fruits and spice.

FRESH, WITH A DRY,  
SAVORY AND HARMONIOUS  
FLAVOR.

Pair with meat appetizers,  
pasta, pizzas, and cheese  
dishes.

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## LANGHE ROSSESE BIANCO



*Fruity, dry, soft,  
and  
harmonious.*

GOOD AS AN APERITIF. IT  
GOES WELL WITH SHELLFISH,  
FISH IN GENERAL AND  
MEDIUM AGED CHEESES

CYROGRILLO

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BARBERA D'ALBA  
SUPERIORE

*Fruity with some  
notes of wood.*

DRY, SAPID, HARMONIOUS,  
EVIDENT FRESHNESS AND  
COMPOUND TANNINS.

Pair with first courses,  
red meats and cheeses.



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FREISA DI CHIERI  
SUPERIORE

*Delicate, lovable,  
soft, fresh.*

PAIR WITH FIRST COURSES,  
RISOTTOS BUT IDEAL WITH  
SEASONED SALAMI AND FRIED  
FOODS

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BARBARESCO

*Intense and characteristic.*

DRY, FULL AND HARMONIOUS.

It goes well with local dishes based on truffles, red meat and game, and aged, spicy cheeses.

RONCHI

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NEBBIOLO  
D'ALBA

*Fruity and  
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DRY, VELVETY, AND  
HARMONIOUS.

Ideal with savory first courses,  
roasted red meats, grilled meats  
and medium aged cheeses.

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It goes well with local dishes based on truffles, game meat, and aged spicy cheeses.

RAVERA

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LANGHE  
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*Savory and classic.*

Pair with red and white  
meats, as well as main  
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rice dishes.

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## DOLCETTO D'ALBA

*Intense features of  
berries, spices, and  
balsamic notes.*

**SOFT AND FLESHY ON THE  
PALATE AND PLEASANTLY  
BITTER.**

Pair with vegetable appetizers,  
cold cuts, red meats, risotto,  
mushrooms and legumes.

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