

Locanda del Barbaresco

B&B

In a bucolic oasis in the heart of Langa's noble vineyards, 4 km from Alba, home of the most famous white truffles. We can accommodate you in our LOCANDA DEL BARBARESCO. In an ex-school built in an Art Nouveau style at the beginning of 1900 and completely restored according to the original design. If you are the active type, you can enjoy walking or mountain biking on about 200 km of scenic pathways in the beautiful Barolo and Barbaresco hills, visiting wineries and medieval castles along the way. If you love food and wine, we can arrange truffles hunting, dinners and cooking lessons.

Frazione S.Rocco Seno d'Elvio, n°2

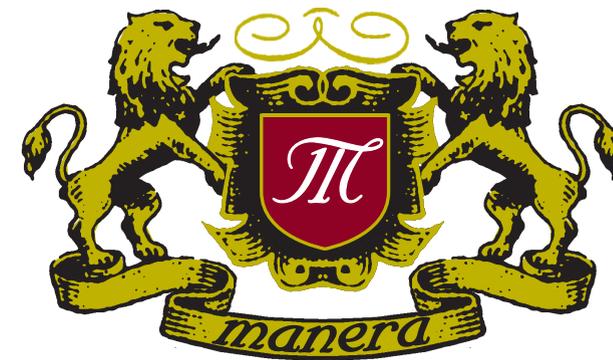
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Map



AZIENDA AGRICOLA

Manera

ALBA - ITALIA

Azienda Agricola

Manera F.lli Luciano e Franco s.s.

Frazione S.Rocco Seno d'Elvio

12051 ALBA (CN)

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Our Wines

Langhe Favorita d.o.c.

Pale yellow color.

A perfumed nose with pleasant fruit notes including white flowers and citrus

Dry on the palate, with a fruit-forward finish.

Aged 3 months in stainless steel before bottling

Enjoy as an aperitif or to accompany fish and fresh cheeses

Serving temperature ideal at 12° C

Langhe Arneis d.o.c.

Intense straw yellow color

Delicate, fresh and fruity, with hints of tropical fruit, pear and candy

Full-bodied with soft acidity on the palate

Aged 3 months in stainless steel before bottling

Enjoy as an aperitif or with fish dishes, soups and appetizers

Serving temperature ideal at 12° C

Dolcetto d'Alba d.o.c.

Intense ruby red color with violet hues

Fresh red fruit in the aroma

Soft fruit with notes of berries and cherries on the palate

Aged 3 months in stainless steel before bottling

Suitable for all dishes

Serving temperature ideal at 17

Barbera d'Alba d.o.c.

Ruby red color with violet hues

Intense bouquet of ripe red fruit

Full-flavored and robust, with a firm acidity, as typical of the grape

Aged 3 months in stainless steel before bottling

Pairs well with meats and cheeses of medium age

Serving temperature ideal at 17° C

Barbera d'Alba d.o.c. Superiore

This wine is aged for 12 months in barrels lending it a ruby-red colour with a hint of pomegranate. It has an intense and lightly-spiced bouquet and is structured, harmonious and persistent to the taste. It marries well with red and cured meats as well as mature cheeses.

Langhe Rosso d.o.c.

A blend of 80% Cabernet Sauvignon and 20% Nebbiolo

A beautiful deep ruby red color, tending to garnet with the passage of time The complex aroma is pleasantly spicy with hints of ripe fruit like black cherry, plum and light vegetal notes typical of Cabernet

Elegant, well-structured, and warm on the palate, with fine-grain tannins

Aged 1 year in used oak barriques

Pairs well with appetizers, meats and main dishes

Serving temperature ideal at 17° C

Nebbiolo d'Alba d.o.c.

Ruby red color with garnet hues

Characteristic aroma with delicate hints of violets, ripe red fruits, and spices

Full-bodied and structured, with fine-grained tannins

Aged a year in used oak barriques

Pairs well with meats, wild game, medium-aged cheeses

Aging potential up to 9 years, with increased elegance

Serving temperature ideal at 17° C

Barbaresco d.o.c.g.

Specially selected grapes in the Cru Rizzi, with vines over 50 years of age A garnet color with orange highlights.

Pleasant and intense perfume hinting of spice, cocoa, jam and dried flowers. Well-structured, elegant and generous in flavor with a soft tannins. Aged 2 years in new oak barrels and 1 year in bottle. Best if decanted at least one hour ahead

Pairs well with venison, braised meats, stews and mature strong cheeses

Ready to drink upon release, with aging potential up to 15 years

Serving temperature ideal at 17° C

Our History

The Manera family business is situated in the hamlet of San Rocco seno d'Elvio, 5 km from Alba. It consists of 4 historic farms with around 25 hectares of vineyards. We are a typical Langhe wine producer, exclusively family-run, following established traditions handed down from father to son.

The cultivation of the vineyards was begun in the 1950s by the young brothers Franco and Luciano and his wife Mary with the sole purpose of producing and selling grapes.

Gradually the Company expanded, as different varieties of grapes were introduced and slowly the idea of actually making wine began to take shape.

This became a reality when the children, oenologists Gabriele Daniele and Carlo became involved in the business and began making wine using a mix of traditional and modern techniques.

We use a system of integrated pest management, organic fertilisation and selective pre-harvest green pruning in order to produce the best grapes possible for our wine.

Our annual production is about 30,000 bottles

Tasting

We are open every day for tasting and a tour of the winery from 10.00 to 16.00.

To maximise your experience we would ask that you book your visit in advance by phone or email.

We also offer the opportunity to dine with us and enjoy typical Piemontese dishes perfectly matched with our wines.

(By reservation only)