

# TERRE DEL BAROLO



## BARBERA D'ALBA DOC Superiore

**Varietal:** 100% Barbera

**Growing locations:** Municipalities in the Langhe area

**Soil:** calcareous clay

**Vine training:** vertical trellis with Guyot pruning

**Picking:** 100% by hand

**Harvest:** first half of October

**Maximum yield:** 10 tons/ha

**Vinification:** destemming and crushing; alcoholic fermentation and 5-6 days on the skins at a controlled temperature (26-28°C)

**Malolactic fermentation:** complete

**Ageing:** 4 months in oak, followed by 8-10 months in tank prior to bottling

### TASTING NOTES

**Color:** intense ruby red with purple hues

**On the nose:** fruity (blackberry, cherry) with spicy notes

**On the palate:** full bodied with nice acidity and freshness

**Alcohol:** 14% vol.

**Serving temperature:** 18-20°C

**Cellar life:** 3-5 years in the bottle

**Food/wine pairings:** complex pasta dishes, grilled meats and game, cold cuts and medium-mature cheeses