



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