

BARBERA D'ALBA D.O.C.

SUPERIORE

TECHNICAL NOTES

Classification: Piemontese d.o.c. dry red wine.

Grape variety: barbera.

Soil type: hilly with a southwest exposure, at an altitude of 200 meters; calcareous marl and sandy soils.

Harvest time: third week of September.

Production: soft pressed and stainless steel fermented with a maceration of 8 days.

Aging: After alcoholic and malolactic fermentation, the wine is aged in Allier oak casks for 12 months.

Storing: in a cool environment at a constant temperature below 18/20°C.

TASTING NOTES

Color: intense ruby red with garnet hues.

Aroma: grapey and persistent with fruity and spicy notes.

Palate: rich, full-bodied, and round.

Pairing: meat risotto, boiled meats and cheese.

Serving Temperature: should be served at room temperature 18/20°C.

