

# Barbera d'Alba DOC Superiore *Buon Ricordo*



**Denomination:** Barbera d'Alba DOC Superiore

**Variety:** 100% Barbera

**Location:** Diano d'Alba (CN)

**Alcohol:** 14% vol.

**Total Acidity:** 5.6 g/l

**Dry Extract:** 26 g/l

**Description:** Barbera is the most commonly cultivated grape variety in Piedmont and thanks to its strong character, it ripens perfectly on the Langhe hillsides.

The vinification happens in temperature controlled vats, with a prolonged maceration giving the wine its classic vigorous and rustic features. One year of aging in French oak barriques gives it smoothness and elegance. After another 6 months of bottle ageing the result is a pleasant and enjoyable wine that can age well for a number of years.

## **Winemaking**

**Vinification:** Traditional in temperature controlled stainless steel tanks.

**Ageing:** 12 months in French oak barrique and 6 months in bottle.

## **Tasting Notes**

**Color:** Deep ruby-red.

**Bouquet:** Roses, black cherries, spices and a touch of tobacco.

**Taste:** Intense, fresh and fruity with spicy notes thanks to the wood aging in barrique.

**Food pairing:** Seasoned meat dishes, aged cheeses and charcuterie.