

Barbera d'Alba DOC Superiore



Denomination: Barbera d'Alba DOC Superiore

Variety: 100% Barbera

Location: Langhe

Alcohol: 14% vol.

Total Acidity: 5.7 g/l

Dry Extract: 27 g/l

Description: A tribute to the Piedmontese wine heritage, the grapes are picked when fully ripe and vinified in the most traditional way in order to obtain a rich, medium bodied wine with a good level of acidity, typical of Barbera. The slow oxygenation in wood allows the wine to fully express its rustic decisive nature.

Winemaking

Vinification: Traditional in temperature controlled stainless steel tanks.

Ageing: 18 months in large Slavonian oak barrel and 6 months in bottle.

Tasting Notes

Color: Deep ruby red.

Bouquet: Persistent and persuasive scent of woodland flowers and dried herbs.

Taste: Medium bodied, smooth Barbera with good acidity. Fresh fruits and almonds are easily perceived when tasted. Black cherry and tar aromas flourish after one to two years of bottle aging, bringing complexity and a stronger character.

Food Pairing: It can be easily paired with any course of the meal, great with meat, pasta and cheese.