



Barbera d'Alba

Denominazione di Origine Controllata Superiore

DENOMINATION: Barbera d'Alba D.O.C. superiore

AREA OF PRODUCTION: Neviglie

VINES: Barbera

ALTITUDE OF VINEYARDS: 400m. a.s.l.

TYPE OF SOIL: Calcareous clay

EXPOSURE: South/West

NR. OF BOTTLES PRODUCED: 26 hL- 3450 bt.

VINIFICATION: With maceration of 12days

AGEING: Oak for 4 months and bottle

ALCOHOL: 14% vol.

TOTAL ACIDITY: 6,5 g/L

RESIDUAL SUGAR: 0,3 g/L

COLOR: Ruby red with violet highlights

SMELL: Fruity and strong

TASTE: Structured, strong, and balanced

PAIRING: Suitable for the whole meal, perfect with meat



Why is Barbera female?

Barbera is female because it is like every woman - elegant, sweet, rounded, multifaceted, and elusive. Barbera stands out for its soft personality - the ageing in oak enhances its noble scents and aromatic tannins which delicately and elegantly characterize its structure. Just like its grapes, it is very bright rubin to the sight, with bluish and violet nuances. Its abundant raspberry, blackcurrant, and cherry fragrances warm nostrils and papillas - they create a silky sense on the palate ranging among sweet jams, cinnamon, and bitter cocoa powder, finally draining away in a tobacco aftertaste.

The recommended serving temperature is between 17 and 19 ° C.