

BARBERA D'ALBA SUPERIORE DOC



WINEMAKING

Spontaneous fermentation in steel tank with skin contact for a period that may vary from 22 to 42 days depending on the vintage. No filtrations or clarifications.



REFINEMENT

9/12 months in big tank of Oak (Austrian Oak) and used tonneaux.



TASTING NOTES

This is a wine with great structure and intensity. The attention to detail is the secret of high quality and concentration. The color is deep purple with aromas reminiscent of black cherry, cassis and violet. On the palate it is warm, full-bodied and dense.

GRAPES: Barbera d'Alba

VINE AGE: 45 to 90 years

ALTITUDE: 900 to 950 f.a.s.l.

EXPOSURE: Different exposures depending on the vineyard

SOIL: Limestone and mix of clay silt and sand