

Barbera d'Alba D.o.c. Superiore

Superior (more selective) is the limitation of production in the vineyard. Superior (more accurate) the grapes selection during the strictly manual harvesting. All this translates into a lower yield per hectare and perfect maturation level. The aging period in fine woods is longer. The result can only be the logical consequence: a Barbera Superiore.



Variety: Barbera

Production Area: vineyards in Langa

Altitude: from 250 to 350m asl

Soil composition: limestone and clay

Cultivation method: Guyot

Exposure: South / South-East

Harvest: by hand, end of September - beginning of October



Vinification: destemming-crushing, maceration in temperature controlled tanks at a temperature of 25-26° C for 10-12 days with daily pumping over the must, followed by malolactic fermentation;

Ageing: in oak barrels of different capacities.



Colour: intense ruby red with captivating purple reflections;

Nose: aroma of red currant and morello cherry, alternating and blending with cocoa and vanilla;

Taste: a wine showing great power and balance between the pleasant acidity and the sweetness of the smooth tannins.



Serving temperature: 16-18°C

Food pairings: tasty first courses, red meats and medium seasoned cheeses. Try it also with a nice mushroom risotto.

Wine that acquires complexity with bottle age but agreeable and approachable in its youth.

DOSIO