



Barbera d'Alba Superiore

Denominazione di Origine Controllata

Production area: San Giovanni, Monforte d'Alba

Grape varietal: 100% Barbera

Harvest time: September/October

Vinification: the stalks are removed and the pressed grapes ferment in stainless steel for about 15/20 days at controlled temperature 25/27 °C. The scent and color of the grape must is extracted with periodic delestage. Malolactic fermentation in November in steel vats. Ageing in oak barrels for about 18 months. After bottling the wine remains for 3 months in glass.

Color: intense ruby red

Nose: resolute bouquet, with trace scents of cherry, ripe plum and an undercurrent of mixed spices

Taste: ripe fruit, enveloping taste with acidic freshness.

