

LA MARCHESA BARBERA D'ALBA D.O.C. SUPERIORE

Wine: red wine of good structure and good body

Grape variety: 100% Barbera

Alcohol: 13.5%

Total acidity: 5.3 g/L

Vineyard: La Marchesa in the commune of Castellinaldo

Age of vineyard: 35 years old

Yield per hectare: 60 ht/ha

Exposure: south

Soil: medium mixture with sandy marl

Harvest: beginning October

Vinification: soft pressing and de-stemming of hand-picked grapes; maceration of grapes for 6 days at 30 degrees with punching down the cap and pumping over

Ageing: 6 months in big wooden barrels, 6 months in bottle

Availability: 18 months after harvest

Colour: bright ruby red with full sheen and cardinal reflections

Bouquet: scent of ripe fruit especially of plums and great vinous character

Taste: full taste with a slight trace of acidity that gives fragrance and freshness, very persistent licorice and tobacco notes

Best served at 18°C

Food match: main courses, red meat and game