

BARBERA D'ALBA SUPERIORE D.O.C.

Wine: structured red wine aged in barriques

Grape variety: 100% Barbera

Alcohol: 14%

Total acidity: 5.5 g/L

Vineyard: La Marchesa in Castellinaldo

Age of vineyard: 38 years old

Yield per hectare: 45 ht/ha

Exposure: south

Soil: medium mixture with sandy marl and calcareous veins

Harvest: mid-October

Vinification: soft pressing and de-stemming of hand-picked grapes; maceration of grapes for 8 days at 30 degrees with punching down the cap and pumping over

Ageing: 12 months in French oak barriques , 6 months in bottle

Availability: 24 months after harvest

Colour: intense ruby red hue with garnet reflections

Bouquet: very delicate scent of vanilla with clean sensations of ripe fruit and raspberries. Hints of blackberries and blackcurrant

Taste: soft and warm taste, on the whole very balanced and persistent with sensations of licorice, leather and tobacco

Best served at 18°C

Food match: main courses with red meat and game, excellent with roasted and braised meat