

BARBERA D'ALBA D.O.C. Superiore



Grape variety: Barbera

Production area: La Morra (CN) – Piedmont

Vineyard elevation: about 350 - 450 m

Soil type: deep tufa and limestone, south to southeast-facing

Training system: classic Guyot

Maximum yield per hectare: 100 quintals

Vinification: maceration on skins for about 15 days in stainless steel

Elevage: 12 months in large casks

Colour: deep ruby-red with garnet highlights

Nose: notes of raspberry and sour cherry

Sapore: notes of raspberry and sour cherry

Alcohol: 13% by volume

Pairings: ideal with main courses, succulent roasts and a variety of first courses, including soups