



BARBERA D'ALBA SUPERIORE DOC



Village: Diano d'Alba

Area: 0,6 ha

Exposure: South-West

Variety: 100% Barbera

Implant density: 4500 vines/ha

Grape harvest: Manual

Soil characteristics: Clayey- limestone marl

Vinification: Destemming, pressing and traditional fermentation with maceration for 8-9 days at 27-28°C.

Aging: 12 months in untoasted French oak barrels from Allier and Limousine. Finishing: at least six months in the bottle.

Amount: 5000 bottles

Type: 0,75 L – 1,5L

Characteristics: intense red ruby color, vinous scent with sharp notes of rose and fruit with a light hint of vanilla; full bodied, well balanced and enticing taste with a persistent note of blackberry jam.

Pairings: Perfect with salami, stuffed or boiled meat and rich sauces. Serve at 18°C.