



BARBERA D'ALBA SUPERIORE

Area: 1 hectares

Exposition: south-west

Altitude: 250 meters

Average age of the vines: 20 years

Form of trellising: classic Guyot

Fermentation: fermented in steel tanks with controlled temperature

Aging: aged in French oak barrels that are 25 hectolitres and barrels of 5 hectolitres for 12 months followed by aging in bottle for at least 6 months

THE WINE

The color of this wine is ruby red with a light shade of violet, having all the typical characteristics of Barbera, in particular barbera's freshness and lovely fruit notes.

Barbera is ideal for salumi and robiola cheese, but also with more elaborate foods, in particular grilled meats and aged cheeses.

This wine has aging potential and should be served at 18 degrees. Use glasses that are ample and round.