



BARBERA D'ALBA SUPERIORE DOC

APPELLATION: Barbera d'Alba
Superiore DOC;

GRAPE VARIETY: 100% Barbera;

PLACE OF ORIGIN: Treiso;

EXPOSURE AND ALTITUDE:
South, South-West; 350m a.s.l. ;

SOIL: moderately loose packed with
limestone and sand;

GROWING APPROACH: guyot;

YELD PER HA: 40HL/ha;

FERMENTATION: stainless steel;

ALCOHOL:15%;

BOTTLES PRODUCED PER YEAR: 6500
bottles approx;

AGE OF THE VINES: 20 - 30 years of
age;

HARVEST TIME: September;

AGING: 9 months in 25HL Slavonian oak
barrels;

TASTING NOTES: A rich, jammy wine
that recalls redberries and red fruits.
Deep, bold and round, great with big
meals or tasty food.

