



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

BARBERA D'ALBA SUPERIORE D.O.C.

Technical Specifications

- **Grape Variety:** 100% Barbera.
- **Sustainability:** Produced under the SQNPI (National Quality System for Integrated Production) sustainable cultivation protocol.
- **Vineyard Location:** Municipality of Castellinaldo.
- **Vinification:** 8-day maceration on the skins in stainless steel tanks at a controlled temperature of 28°C.
- **Aging:** Matured in large French oak barrels for at least one year, followed by final refinement in the bottle.
- **Alcohol Content:** 14.5% Vol.

Sensory Profile

- **Appearance:** A vivid and intense ruby red with violet reflections, tending towards orange hues with aging.
- **Bouquet:** Predominantly spicy notes; hints of plum, cherry, and blackberry are easily distinguished.
- **Palate:** A vigorous, important, and well-structured wine. A delicate symphony between acidity and body, offering fruity memories and a velvety overall balance. Dry and very persistent.

Service & Pairing

- **Serving Temperature:** 16-18°C.
- **Food Pairings:** Traditional regional dishes, red meats, furred and feathered game, and aged hard cheeses.
- **Longevity:** 5-6 years.

