

# BARBERA D'ALBA SUPERIORE D.O.C.

Both easy to drink and elegant, it has a fruity nose with notes of blackberry, strawberry and cherry.

The palate is well balanced, with a fresh, dry taste. As it ages, it relaxes and becomes soft and velvety.

**VINEYARD:** Barbera 100%.

**SOIL COMPOSITION:** Calcareous clay.

**EXPOSURE:** South/SouthEast.

**MICROCLIMATE:** Quite moderate, typical of this area, with sea influences.

**TOTAL SURFACE AREA:** 3,65 ha.

**YIELD/Ha:** 9.000 kg/ha.

**COLOUR:** Intense ruby red. On ageing, develops dark red tinges.

**AROMA:** Vinous, intense, becomes ethereal and fragrant on ageing.

**TASTE:** Dry, crisp, full-bodied, with a pleasant tarry flavour.

**FOOD AFFINITY:** It adapts easily to any kind of food. To be served at a temperature of 18° C when young and 18° C if aged.

