



BARBERA D'ALBA DOC SUPERIORE IL BOSCO

Vine variety: Barbera.

Origin: Vineyards located in the Municipality of Neive.

Altitude: 320 ms a.s.l.

Exposure: South-East.

Vines/ha: 4500.

Vine training method: Guyot.

Soil: marly, clay and white tuffaceous.

Wine Making: the grapes are destalked and softly pressed. Fermentation with skin maceration in stainless steel tanks at controlled temperature (25°C), followed by malolactic fermentation in wooden casks.

Ageing: 18 months in small french oak barrels on fine lees. Further refinement in bottle before releasing.

ORGANOLEPTIC TRAITS

Color: intense purple red.

Aroma: intense, tons of soft fruits (mostly blueberry, raspberry and cherry).

Flavor: very well balanced, complex, smooth and elegant.

Pairing: hot starters, elaborated first courses, white and red meat.

Serving temperature: 18°C.

