



## 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.



750 ml



### NOTE

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