



BARBERA D'ALBA DOC SUPERIORE MUCH

Vine variety: Barbera.

Origin: Vineyards located in the Municipality of Neive.

Altitude: 320 ms a.s.l.

Exposure: North-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, one part in small french oak barrels and the other part in wooden casks. Refinement in bottle before releasing.

ORGANOLEPTIC TRAITS

Color: intense ruby-red with garnet reflections.

Aroma: tones of red fruit and light spicy hints.

Flavor: smooth and very pleasant.

Pairing: sausage, cold cuts, first courses and cheese.

Serving temperature: 18°C.



500 - 750 - 1500
3000 - 5000 ml



NOTE
