



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

**It is produced from the selection of the best grapes from Elia vineyard in Roddi. A wine with a great structure.**

<b>Grape variety</b>	100% Barbera
<b>Production area</b>	Roddi, "Elia" vineyard Ha 1,70
<b>Height</b>	200-250 m a.s.l.
<b>Exposure</b>	South, South-East
<b>Soil</b>	Limestone/clay
<b>Harvest period</b>	Second half of September
<b>Yield per hectare</b>	7.000 Kg/hectare of grapes
<b>Plants per hectare</b>	4.200
<b>Growing system</b>	Guyot

**Winemaking** The freshly harvested grapes are destemmed, pressed, and placed in vats at a temperature of 18 °C for 3 days to bring out their varietal aromas. Fermentation takes place at a temperature of 26 °C, followed by a 6/8-day period of maceration ceased with the drawing-off.

**Ageing** Once the malolactic fermentation has taken place, the wine ages for 12 months in 25 HL barrels.

**Tasting notes** It has an intense ruby red colour with rich violet hues. The bouquet offers intense varietal and natural fruity scents ranging from red roses to raspberries, sour black cherries, blackberries and red plum.

**Best served** Between 16 and 18 °C.

**Perfect pairing** A noble but not over-austere wine that goes well with boiled and roasted meats.

**Storage** Keep the bottle horizontal, in a cool and ventilated room, protected from direct light and vibrations.