



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.

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

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MINISTRY OF AGRICULTURE,
FOOD SOVEREIGNTY
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