



# BARBERA D'ALBA DOC SUPERIORE 2020



The 2020 vintage was normal without prolonged temperature extremes or long rainy/dry periods. The result was a full ripening of the barbera grapes thanks to the excellent position of the vineyard with a south-west exposure at an altitude of 400 metres and the good presence of sand in the soil.

**Municipality:** Diano d'Alba

**Surface area:** 0.6 ha

**Exposure:** South-west

**Grape variety:** 100% Barbera

**Alcohol:** 15%

**Year of planting:** 2001

**Planting density:** 4500 vines/ha

**Type of grape harvest:** Manual

**Soil conformation:** Calcareous clay marl with interspersed sandstone and sandstone, forming a young soil, poor in organic matter and with a loamy texture

**Vinification:** Crushing and destemming of the grapes, fermentation with maceration for 8 days at 27-28°C.

**Yeasts:** selected

**Ageing:** 12 months in used oak casks and French barriques and at least six months in bottle.

**Barrel capacity:** 2.5 hl - 25 hl

**Average number of passages:** 3

**Production:** 7400 bottles

**Format:** 0,75 L



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**Colour:** Clear, very intense ruby red with purple highlights. Very consistent to the eye.

**Bouquet:** very intense and complex perfume. Fine especially of spices such as pepper and vanilla that combine with a herbaceousness that makes the perfume "savoury" and sweet at the same time. Very fine the fruitiness of blackberries and jam which opens up immediately afterwards. Cinnamon and clove surround the ethereal and broad perfume.

**Taste:** Dry, warm and soft. It opens in the mouth with spice but is immediately enveloped by ripe blackberry and blueberry fruit, elegant and ample. The acidity immediately joins in giving vitality. The taste then evolves into the consistency of rose berries combined with a fine, silky tannin that lingers on the palate together with a fruit that seems to rejuvenate in a fresh blackberry. Vanilla and a hint of oak complete the flavour picture. Overall, it is quite savoury, with a robust but well-balanced body. Fine, intense, harmonious and persistent.

**Food pairings:** Its fullness is well suited to stewed and boiled red meat dishes, rich and flavoursome sauces, and cured meats. Serve at 18°C.



BARBERA D'ALBA  
DENOMINAZIONE DI ORIGINE CONTROLLATA

SUPERIORE