



BARBERA D'ALBA DOC

Superiore 2022

The 2022 vintage was particularly dry, especially during the summer. The abundant rainfall in May 2022 was the only source of water available to the vines during the dry summer period. Heat waves combined with constant wind led to over-ripening but not sunburn, which was avoided thanks to skilful agronomic management of leaf shading. The result was a particularly ripe product that nevertheless maintained a well-pronounced balance.

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: 5

Production: 3176 bottles

Format: 0,75 L





BARBERA D'ALBA DOC

Superiore 2022

Colour: Clear, very deep ruby red with purple hues, very consistent to the eye.

Bouquet: very intense, complex and fine aroma especially of spices such as pepper, vanilla that combine with an herbaceousness that makes the aroma "savory" and sweet at the same time. Very fine fruitiness of blackberries and jam that opens up soon after. Cinnamon and clove act as a counterpoint to the ethereal and broad scent.

Taste: Dry, warm, soft. It opens in the mouth with ripe blackberry and blueberry fruit, elegant and ample, immediately followed by spicy pepper. The acidity immediately joins this ensemble giving vitality. The palate then evolves into a pleasant compendium of ripe fruit texture and ethereality combined with fine, silky tannin that lingers on the palate. Vanilla and hints of oak complete the flavor picture. Overall it is quite savory, 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