

BARBERA D'ASTI DOCG SUPERIORE

Grape variety: Barbera

Municipality: Mombaruzzo

Extension: 1 hectare

Exposure: south, southeast

Year of planting: 2010

Soil: sandy marls and clays.

Maceration on the skins for 8 days, 6 months of aging in oak tonneau, and 8 months of aging in bottle.

Tasting characteristics

Colour: Ruby with carmine reflections of good intensity, consistent.

Bouquet: Notes of ripe red fruit and floral scents with spicy and empyreumatic hints.

Palate: Intense, full-bodied and persistent.

Harmonious wine in an evolutionary phase. A very interesting complex nose.

