

Barbera d'Asti Superiore DOCG

A harmony of intense notes

Our Barbera Superiore embodies the essence of Monferrato. Bold and lively, it originates from the sun-drenched Costa vineyard, a rugged and demanding terrain that gives this wine its unique body and structure. A glass of intensity and longevity, for true connoisseurs.



GRAPES	Barbera
AREA	Monferrato alessandrino - Olivola 15-20 years vineyards
AGEING	18 months in barrique, at least 6 months in bottle
VINTAGE	2020
ANALYSIS DATA	Alcohol 16%
AGEING POTENTIAL	8-10 years
	Contains Sulphites

PRODUCTION AREA

Exposed to south, its soil is marly calcareous white and for this reason, entirely dedicated to Barbera which in this vineyard, gives a full-bodied wine, suitable for aging.

TASTING

Intense ruby red color with purple hues, typical of the grape. The perfume is intense, enveloping and complex, balanced with the alcoholic component: the floral notes of violet are followed by hints of overripe fruit, plum, blackberry and blueberries, ending with spices and licorice.

WINEMAKING

After destemming and pressing, the pomace obtained is left to macerate for a week in contact with the musts at a temperature between 25° and 28° C in large stainless steel tanks.

PAIRINGS

Perfect with hearty first courses, meat sauces, boiled meats, and the classic bagna cauda. Also ideal with flavourful fish recipes, such as salt cod.

PRIZES AND AWARDS

Decanter 89

Veronelli 86

Jancis Robinson 14

JAMES SUCKLING.COM 90

VINIBUONI D'ITALIA 4 STELLE



BOLLINO ROSSO



90