



# BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

## SUPERIORE

Wine produced from the Barbera vineyards of Monforte d'Alba, Barolo, Novello and Madonna di Como, where the terrain is very steep and rich in clay and tuff.

Aged for 12 months in oak casks and barrels.

*Lively purple red colour. Bouquet of red fruits and spices; structured and complex flavour, very pleasant woody notes.*

Ideal as an accompaniment to cheeses and boiled meat.

Denomination: Barbera d'Alba Superiore DOC

Serving temperature: 16° - 18°

Alcoholic content: 14% - 14.5% depending on the vintage