



#### WINEMAKING PHILOSOPHY

Over 60 hectares of vineyards, carefully selected by our technicians and managed to obtain low yields, participate in the "Superbarbera" project. The blending of grapes from vineyards with slightly different soils and microclimates enables us to obtain a better wine with the best balance between structure and aroma. Vinification is traditional, with 10 days' maceration at a temperature of 20-30 °C, followed by malolactic fermentation. The wine spends 12 months ageing in barriques, during which this well-structured Barbera further enhances its extractive qualities and evolves into a complex and elegant wine.

#### TASTING NOTES

**Colour:** deep ruby red.

**Bouquet:** rich and deep, with a complex balance of violet, liquorice and vanilla notes.

**Palate:** crisp and dry, with a subtle background of vanilla and wild berries, which carries through to its lingering finish.

#### STATISTICAL INFORMATION

**Grape variety:** Barbera

**Alcohol:** 14.50 % vol.

**Appellation:** Barbera d'Asti Superiore DOCG

**Ageing:** 12 months in French oak barrel

