



LIVIA FONTANA



BARBERA D'ALBA DOC SUPERIORE

Product name: Barbera d'Alba DOC Superiore

Grape variety: barbera

Production zone: Castiglione Falletto, about 4 hectares at 300-350m a.s.l.

Harvest: hand-picked with precise grape selection into small baskets from late September to mid-October.

Vinification: light crushing with further check and selection of the grapes, fermentation in steel tanks at controlled temperature with frequent pump over and délestages.

Ageing: 29 months in traditional oak barrels and then in the bottles in the wine cellar with controlled temperature.

Organoleptic characteristics: intense ruby red colour. Fresh and intense aromas with currants and berries notes. Warm, full, rich and persistent taste, full body. Suitable for long aging.

Food pairing: excellent accompaniment to warm appetizers, rich first courses, red meat and the medium-seasoned cheeses.

Serving: in large glasses at 17-18°C (62-64°F).

Storage: horizontally in a cool, dark place with constant temperatures.

Ready to drink but can be cellared for 6-8 years.

Bottle sizes: 0.75 L / 1.5 L

www.liviafontana.it