



→ **Grape variety:**
100% Barbera

→ **Vinification:**
maceration 15-18 days

→ **Aging:**
12 months in barriques

→ **Serve at:**
14/16 °C

BARBERA D'ALBA DOC SUPERIORE 2020

Classic grape variety from the finest Piemontese traditions, the Barbera manifest itself in a unique way.

Passing through barriques and maturing in bottle contribute to enrich the wine with softness and elegance, smoothing off the edges typical of this varietal with a rustic but charming character.

A very generous wine on the nose, exuberant in its notes of red and black berried fruits. The permanence in wood adds complexity and a spicy touch, which complete its aromatic profile.

On the palate a brief seering acid gives way to a full and warm body, with hints of jam, plums and sweet vanilla notes.

Barbera seduces for its breadth and structure, regulated and contrasted by the typical acidity of the varietal.

The aging in barrique smoothes its characteristic to create a pleasingly fresh and balanced wine.