



## Barbera d'Asti Superiore



**Grape-variety:** 100% Barbera from Agliano Terme.

**Vinification:** The grapes are harvested at the end of September. The wine making process is traditional, with a lengthy maceration of the grape skins, to obtain the maximum extraction of colour, flavour, and tannins. Following the alcoholic fermentation, we balance the acidity naturally using malolactic fermentation. The wine is aged for 7 months in stainless steel tanks, and then transferred for a further 8 months to oak barriques giving a gentle smoothness to the finish.

**Alc. by vol.:** 14,0% (average vintage).

**Tasting notes:** **Colour:** Ruby red in youth, garnet with age.  
**Nose:** Fruit aromas of cooked blackberry and blueberry are paired with wood aged aromas of vanilla.  
**Taste:** The soft, smooth tannins and well-balanced acidity leaves this wine coating the mouth beautifully. The warm fruit aftertaste is long and persistent.

**Food pairings:** This wine requires a strong flavoured pairing. Red meats, ragus, or hard cheese work perfectly.