

Barbera d'Alba d.o.c. Superiore "Siculé"

Grape Variety

100% Barbera

Exposure

South/South-East

Altitude (a.s.l.)

300 m

Soil

Marn-Calcareus

Training system

Guyot.

Plant density

Minimum 4,000 plants

Cropping level per hectare

70 ql grapes

Harvest

October

Alcohol by volume

14.0% Vol (based on the vintage)

Serving temperature

16°-18°

Additional information

Contains sulphites

From

Made in Italy



This Barbera d'Alba is coming from their own vineyards located only in Barolo and Monforte d'Alba area. After the harvest made strictly by hand as is tradition only the best grapes are selected according to the vintage of the 2 vineyards. Thanks to more long aging in barrique make this Barbera of the highest quality and longevity. the special bottle, very heavy, recalls the bottles of the past and enhances its qualities and its organoleptic characteristics.

Processing

After the harvest it comes the destalking, soft pressing, follows a fermentation in Inox still tanks to temperature controlled at 30°. This consists in leaving the must in contact with the skins for 15 days. After racking, the ideal conditions for a perfect malolactic fermentation are created in the cellar. The wine matures in French Barrique for 18 months and ages in the bottle for 6 months before being sold. For all step nothing is neglected; everything is done respecting the tradition but with the most modern methodologies and tools.

Tasting notes

Intense and bright ruby red color, with intense varietal rose perfumes, ripe red fruits, vanilla notes. Fresh and soft taste, greatly balanced and with good refinement and persistence.

Reccomended pairing

It should be served with fresh pasta with meat sauce, meat raviolis, boiled meats, roast beefs and chop-steaks, pork meats.