

# BARBERA D'ALBA DOC SUPERIORE



Months of elevage make it an unforgettable wine. Our **Barbera Superiore** leaves an indelible and thrilling impression

## PRODUCTION ZONE

East and west-facing vineyards situated in San Rocco Seno d'Elvio (Alba) and Neive townships. Elevation: 300 metres above sea level

## GRAPE VARIETY

Barbera

## VINIFICATION

The freshly-harvested grapes are immediately destemmed and crushed. Fermentation is spontaneous in stainless steel tanks at 24°-25° C. The wine is racked after about 10 days. Malolactic fermentation in steel tanks is spontaneous. The wine is cold-stabilised. The first elevage is for about 6 months in large oak barrels (30-50 hl). The wine is bottle-aged for about a further 9 months.

## WHEN

This wine's 'trademark' is versatility. Immediately drinkable, it can also be kept for up to five years. Young or mature, this wine begs to be known and appreciated.

## CLASSIC PAIRING

Steaming lasagne with ragù sauce; agnolotti with a meat filling, perhaps drizzled with wine. Stuffed guinea fowl or a roast with hazelnuts. And for a cheese pairing? A hard cheese from Bra (Piedmont)? Gorgonzola? A Toma cheese? The choice is yours.



## VINES AND SOIL

3 hectares: vines of approximately 25 years of age on Sant'Agata marl (marl layers with silt and clay) plus a 60-year-old vineyard on a Lequio formation (grey marl alternating with sandy layers)



## HARVEST

Hand-picked during the first ten days of October



## PRESENTATION

Available formats: 0.75 l, 1.5 l and 9 l  
Alcohol content 13.5%-15% by volume depending on the vintage  
Intense ruby-red, developing garnet highlights with the passing years.  
Exhilarating fragrance of blackberries, jam and spices with a delicate, yet intense perfume.  
On the palate, full-bodied, complex and harmonious.



## HOW

Store in dark, dry place, at a constant temperature below 20° C. Serve at 16°-18° C; swirl and oxygenate the wine in a large glass to concentrate the nose.



## UNUSUAL PAIRING

Pizza night?  
Vegetarian pizza is perfect.  
A succulent hamburger from the grill.  
Journey east, and serve with pork in sweet and sour sauce.



**ADRIANO**  
MARCO e VITTORIO

ADRIANO MARCO E VITTORIO s.s.a. Fraz. San Rocco Seno d'Elvio 13A | Alba (CN) | Italy | ph. +39 0173 362294 | [www.adrianovini.it](http://www.adrianovini.it) | [info@adrianovini.it](mailto:info@adrianovini.it)

