

# *Barbera d'Alba*

## *Superiore*

D.O.C.

DENOMINAZIONE DI ORIGINE CONTROLLATA



**Grape variety:** Made from 100 % Barbera grapes

**Region:** Piedmont

**Origin:** Vineyards located in Monforte d'Alba and Serralunga d'Alba

**Altitude:** between 300 m above sea level and 400 m above sea level

**Soil type:** clayey-calcareous

**Exposure:** south-west, east

**Training system:** traditional guyot

**Harvest:** manual, end of September, beginning of October

**Wine-making process:** fermentation within stainless steel barrels, 10-12 days maceration, followed by malolactic fermentation

**Ageing and Maturing:** Ageing for 18 months, 6 months in stainless steel barrels, 12 months in tonneaux of french oak of 5 Hl, and later in bottle

**Alcohol content:** from 13.5% by vol to 14,5% by vol, depending on the vintage

**Color:** intense ruby red tending to garnet

**Bouquet:** fragrance of cherry with spicy notes of vanilla and cocoa

**Taste:** powerful and full-bodied, with a long finish and crisp acidity balanced by a great structure.

**Served with:** roasted meat, tasty and spicy dishes

**Serving temperature:** 18°C - 20°C

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### **Azienda Agricola Principiano Giuseppe e Francesco SSA**

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