

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 raked 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

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