

Borgogno



Barbera d'Alba
Superiore DOC



REGION

Piemonte

VARIETY

100% Barbera

Growing location: Langhe area

Vineyard position: east/south-east/ south west

Soil: calcareous and clayey marl

Wine training system: archetto variation of Guyot system

Grape harvest: september 15th – 30th

Barbera d'Alba Superiore comes from a selection of our best Barbera grapes. Fermentation is carried out for 15 days at low temperatures, 24-28°C, followed by a soft pressing and ageing in large Slavonian oak casks for 10 months at a temperature of 18°C. The wine is then bottled for 6 months of refining.

TASTING NOTES

Intense ruby red color. Vinous, persisting bouquet, tending to ethereal. Dry, slightly bitter taste and good and fat body.

FOOD PAIRINGS

Ideal with pasta dishes with meat sauce. Also tasty with pork and spicy cheeses.