



Barbera d'Alba Superiore la Luna (DOCG)

Denominazione di Origine Controllata e Garantita

Grape Variety: 100% Barbera

Municipality: Castagnito

Soil: Clayey with sandy marls

Training System: Guyot

Yield: 90 Ql/Ha Crop thinning for higher quality

Vinification: Manual Harvest, crushing and de-stemming, soft pressing, temperature-controlled fermentation in horizontal vats and batonnage in in steel tanks.

Ageing: Steel Tanks

Alcohol Content: 14% Vol.

Characteristic relevant oak and red fruits notes, followed by hints of dried rose, nutmeg, and cinnamon. It is dry, bodied, with a round and smooth taste.

Serving Temperature: 18 - 20 °C

Food Pairings: Meat-based pasta courses, such as tagliatelle with Bolognese sauce, or roasted beef.

Cork: natural (DIAM Bouchage)

