



BARBERA D'ALBA SUPERIORE D.O.C. Bricco delle Olive®

Grape Variety:
Barbera 100%.

Soil Composition:
Calcareous clay.

Vineyard:
Located in the municipality of Serralunga d'Alba.

Vine Training System:
Simple Guyot.

Exposure:
East/South-East.

Yield:
8.500 kg/ha.

Altitude:
330 m above sea level.

Harvest:
Manual.

Total Surface Area:
1 ha.

Wine Making: Fermentation (15 days) in steel at a controlled temperature of 24°/25°C. Frequent pumping over (2/3 times a day). Malolactic fermentation in French oak tonneaux.

Wine Ageing: In the month of January, 50% of the wine is left to age for 15 months in big barrels and the other 50% in 500-litres tonneaux, which are both made out of French oak. Ageing then continues on for another six months in the bottle.

Tasting Notes: A Barbera from the hills around Serralunga d'Alba, with the character and structure of its native terroir. Powerful and fresh, the nose is reminiscent of black cherries and nutmeg. The full and harmonious flavour softens the grape's characteristic acidity.

Serving Suggestions: Red meat, grilled meat and game birds. Serve at a temperature of 17°/18°C.