



→ **Cultivation area:**
Monforte d'Alba

→ **Exposure and altitude:**
south; 420-450m

→ **Grape variety:**
100% Barbera

→ **Vinification:**
15-18 days

→ **Aging:**
12 months in barrel

→ **Serve at:**
14/16 °C

BARBERA D'ALBA DOC SUPERIORE 2017

Classic vines from the finest Piedmontese traditions, the Barbera from the hills of Monforte manifests itself in a unique way.

This wine lends itself well to aging and over the years tends to acquire both structure and character.

Passing through barrels and maturing in the bottle contribute to enriching the wine with a softness and elegance, smoothing off the rough edges typical of wines produced with this type of rustic but fascinating character.

A wine which is very generous on the nose, exuberant in its notes of cherries, plums and blackberries which over time develop into hints of jam.

Maturing in wood adds a complexity and a touch of vanilla spice, tobacco and black pepper.

On the palate a brief, seering acid gives way to a full bodied, warm wine. Barbera seduces with its breadth, full-bodiedness and structure, regulated and contrasted by the acidity which is typical of this vine.

Aging in wood smoothes its characteristics to create a pleasingly fresh and balanced wine.



87 POINTS



88 POINTS



91 POINTS



92 POINTS