

BARBERA D'ALBA D.O.C. SUPERIORE

“luna di mezzanotte”

ALCOHOLIC CONTENT: 14% Vol

VINEYARD FEATURES:

PRODUCTION AREA: Govone, Priocca

ALTITUDE: 170 / 300 MT ABOVE SEA LEVEL

CULTIVATION TECHNIQUE: GUJOT PRUNING

DENSITY: 4,200 5,000 PLANTS/HA

QUANTITY: 100 quintals/ha

SOIL: CALCAREOUS-CLAY



WINE CHARACTERISTICS:

WINE MAKING: STEEL

AGING: ONE YEAR IN OAK BARRELS AND SIX MONTHS IN THE BOTTLE

COLOR: RUBY WITH RUBY REFLECTIONS

TASTE: SOFT, FULL, FRUITY, WINE

SERVING TEMPERATURE: 18/20°

PAIRING: TASTY FIRST COURSES, ROASTS, BREASES AND MEDIUM-MATURE CHEESES.