



Barbera d'Alba DOC Superiore 2017

Tasting Notes

VARIETY: 100% **Barbera** grapes

COLOUR: brilliant ruby that tends to become garnet with age

SCENT IN PERFUME: an intense fruity bouquet of prune and mulberry with a hint of spice

FLAVOUR: full-bodied and enveloping, its slightly acid flavour does not upset the balance. Dry, fresh and fragrant, this wine lingers on the palate with traces of plum, blackberry and cherry.

BEST SERVED AT: 16° C. - 60° F.

FOOD MATCHES: a wine that can be served throughout the meal, very good with first course, grilled or baked red meat, and soft, medium-to-very mature cheese

VINIFICATION: alcoholic fermentation in steel

FINING: malolactic fermentation and 4 months refining in Slavonia oak casks

SIZE / FORMAT: 0,75 and 1,5 l

AGEING POTENTIAL: up to 5 years after the harvest



Reviews

I Vini di Veronelli 2016 – 2 stelle

Annuario dei migliori vini italiani 2016 – 87/100

Decanter World Wine Awards 2016 – Commended

Annuario dei migliori vini italiani 2015 – 88/100

I Vini di Veronelli 2015 – 2 stelle

Decanter World Wine Awards 2015 – Commended

Vineyard

PRODUCTION AREA: Comuni del Roero

FARMING: traditional - guyot

KG OF GRAPES PER HECTARE: no more than 100 quintals/hectar

WINE PER HECTARE: around 7.000 liters

Chemical Analysis

ALCOHOL VOL. (%): 14,10%

RESIDUAL SUGAR: 2,90 g/l

TOTAL SO₂: 147 mg/l

FREE SO₂: -

TOTAL ACIDITY: 5,06 g/l

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