



Barbera d'Alba DOC Superiore 2019

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

Annuario dei migliori vini italiani 2021 – 91/100

Vini Buoni d'Italia 2021 – 4 stars

Jancis Robinson 2020 – 16/20

Decanter World Wine Awards 2020 – Rating: 89/100 - Bronz Medal

Annuario dei migliori vini italiani 2020 – 91/100

I Vini di Veronelli 2020 – 2 stelle

Vineyard

PRODUCTION AREA: Comuni del Roero

FARMING: traditional - guyot

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

MAX WINE LITERS PER HECTARE: around 7.000 liters

Chemical Analysis

ALCOHOL VOL. (%): 14 %

RESIDUAL SUGAR: < 4 g/l

TOTAL SO₂: < 100 mg/l

TOTAL ACIDITY: 5,9 g/l

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