



# Barbera d'Alba DOC Superiore 2022 ORGANIC

## Tasting Notes

**VARIETY:** 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 a minimum of 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 2023 – 93/100

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

## Chemical Analysis

ALCOHOL VOL. (%): 14,5 %

CONTAINS SULPHITES

PRODUCT IN ITALY

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CIN: IT004241B5EJZNQGJZ

