



# 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, 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:** traditional with fermentation in steel or cement tanks

**FINING:** ageing of at least 4 months in barrels and following bottle refinement

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

**AGEING POTENTIAL:** up to 5 years after the harvest



## Reviews

Annuario dei migliori vini italiani 2025 — 94/100

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

## Chemical Analysis

ALCOHOL VOL. (%): 14,5 %

CONTAINS SULPHITES

PRODUCT IN ITALY

Az. Agr. Demarie Giovanni  
di Demarie Aldo

Via Castellinaldo 16, 12040 Vezza d'Alba