



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

Wine Enthusiast 2025 – 90

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

Chemical Analysis

ALCOHOL VOL. (%): 14,5 %

CONTAINS SULPHITES

PRODUCT IN ITALY

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