



Barbera d'Alba DOC Superiore 2022 ORGANIC



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 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

Vineyard

PRODUCTION AREA: Municipalities of 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. (%): 14,50 %

RESIDUAL SUGAR: < 4 g/l

TOTAL SO₂: < 100 mg/l

TOTAL ACIDITY: 6,1 g/l

Az. Agr. Demarie Giovanni di Demarie Aldo

Via Castellinaldo 16, 12040 Vezza d'Alba

Tel./Fax +39 0173 65454

Email: demarie@demarie.com

P.IVA IT 02787030044

CIR: 0042421-AGR-00002

CIN: IT004241B5EJZNQGJZ



CONSORZIO
TUTELA
ROERO