



Gigi Ronco

BARBERA D'ALBA DOC "SUPERIORE" 2013

Denomination: Barbera d'Alba doc

Varietal: 100% Barbera

Origin: Altavilla d'Alba (CN)

Alcohol Content: 14.0% vol.

Total Acidity: 5.6 g/l.

Dry extract: 26 g/l.

Vinification: In temperature controlled stainless steel tanks

Aging: 12 months in large Slavonian Oak barrels.

Bottle Aging: 6 months

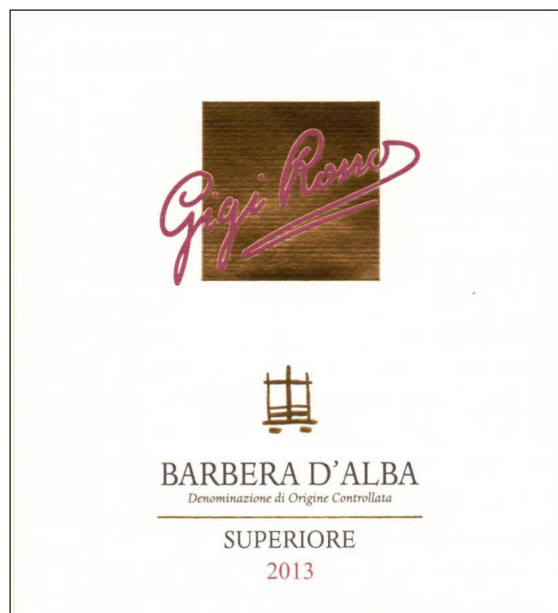
Description: Barbera is the most representative Piedmontese grape variety thanks to its ability to ripen well in all weather conditions. These Barbera grapes are grown on a gently rolling hill in Altavilla d'Alba, in the heart of the Langhe facing the renowned hill of Barbaresco. Thanks to its versatile features, Barbera goes well with most kinds of food.

Tasting and Pairing: Dark ruby red. Bouquet: Long-lasting and persuasive bouquet of forest flowers and dried herbs. On the palate, it is medium-bodied, smooth and always very winey, with a good support of acidity. As a young wine, it shows fresh fruit and a refreshing bite of almonds; after one or two years of bottle ageing it shows more complexity and the maturity of its full robust character with black cherry and tar flavors.

Food Pairing: Meat dishes, especially braised meat (Brasato al Barolo) and game, also aged cheeses

Food accompaniment: Can easily accompany every course of the meal.

Suggested serving temperature: 18°C (64 - 65°F)



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