



BARBERA D'ALBA SUPERIORE – “Vigna Ròca Neira” – DOC 2012

Varietal: 100% Barbera grapes grown exclusively in the Barbera vineyards “Vigna Ròca Neira”

Exposure: South/southeast

Harvest: During the ripening of the grapes we thin out the bunches to optimize the yield and then hand-select them before they undergo soft crushing.

Alcohol Content: 14.5% vol.

Vinification: Selected yeasts that respect the fragrant aroma of the product are added to the must. Maceration on the skins in heat-conditioned tanks with frequent, gentle breaking up the cap to ensure remixing of the mass, stimulating the enzymatic and fermentation processes and encouraging the development of the aromatic fraction, especially the fruity aromas. At the end of temperature-controlled fermentation, the wine is drawn off and racked.

Aging: The wine spends about a year in new French oak (Allier) barriques and is then prepared for bottling and bottle refinement before being released on the market.

Color: Brilliant, deep purplish ruby red with violet highlights

Nose: Open, intense, persistent, fruity (raspberry, then sour black cherry and wild dwarf cherry), spicy with lightly toasted sensations that give way to milk chocolate, clean, characteristic.

Taste: Dry, full, warm, balanced, with well-integrated tannins, very intense and long finish with sensations reminiscent of the bouquet with delicate notes of toasted hazelnuts.

Suggested serving temperature: 16 - 18°C (61 - 65°F)

Aging/Method of Storage: At least 10/12 years if stored correctly, away from light, at a cool and constant temperature, in the same horizontal position as when it arrives in its case until the moment of consumption.



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