



**I Dellavalle**

## Barbera d'Asti Superiore - "Aenigma" - DOCG 2013

**Appellation:** Barbera d'Asti Superiore D.O.C.G.

**Varietal:** Barbera 100%

**Vineyard:** from two vineyards in the Luparia and Reale areas in the municipality of Camino in the Alessandria province of Piedmont. the wine's excellent structure is obtained through careful work in the vineyard, with a drastic reduction in the yield and a late harvest.

**Soil:** the light colored soil is marly - clayey and calcareous.

**Alcohol Content:** 14.5% Vol.

### **Vinification:**

The grapes, which arrive in the cellar when they are just starting to wither but still perfectly healthy, were destemmed and softly crushed and were then subject to approximately three weeks of mashing. At the end of the alcoholic fermentation, the wine was transferred into 500 liter "tonneaux" French oak barrels, where the malolactic fermentation takes place.

### **Aging:**

Aging in 500 liter "tonneaux" French oak barrels for one year.

### **Bottle Aging:**

Refined for 6 months in the bottle before being sold.

### **Tasting and Pairing:**

Dark ruby red color with purple reflections. The nose reveals intense and complex aromas. The ageing in oak barrels has granted it a pleasant hint of vanilla. The high alcohol content (14.0% - 14.5%) is well supported by a remarkable structure and good balance. A wine for those who love "robust" Barberas, it is ideal for special occasions and combines especially well with meat dishes.

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



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