



## BARBERA D'ALBA SUPERIOR Livertin

### COLOR:

intense ruby red color with purple and black reflections, tending to garnet with aging

**BOUQUET:** ample, fresh and fruity, intense, with light notes of vanilla at the end, cherry and berries, but also notes of undergrowth, licorice and cocoa

### FOOD MATCHES:

It goes perfectly with very tasty dishes of the genre. Excellent with pasta dishes with game ragout and braised or grilled red meats and aged cheeses.

Perfect glass also as an aperitif with appetizers and cold cuts.

**SERVING TEMPERATURE:** 18°C

**ALCOHOLIC CONTENT:** 14%vol

### HISTORY OF THE VINE:

Barbera, as it is traditionally called by Piedmontese peasants, or Barbera, as we find in many oenology books, is a wine with a rough and shy character, straightforward and robust. A wine with a powerful acid impact, it needed a few years of aging, even five or six, to "be very suitable as a roast wine", as the well-known enologist Strucchi put it at the end of the nineteenth century.

Celebrated by poets of value, such as Carducci and Pascoli, now Barbera wine is able to take on less rustic connotations from the first years of life through a skilful refinement in small oak woods.

**HARVEST:** manual around the third decade of September, with careful selection of the grapes, both in the vineyard and in the cellar.

**VINIFICATION:** in classic red with emerged cap with frequent pumping over (3/4 a day) and 3 punching down per day starting from mid-fermentation, to improve the extraction of color and aroma while keeping the temperature controlled at 28/29 ° C, with a peak of maximum 30 ° C in the first days of fermentation to best fulfill the extraction. Two delestages are also carried out, approximately at the beginning and mid-fermentation. Fermentation lasts for about 20 days.

Subsequently to this, a splint is performed for about 30 days.

**REFINEMENT:** The duration of aging is 12 months in 220 liter Slavonian oak barriques. This is followed by bottling and aging for 6 months before being sold. The bottles are stored horizontally.

In particular the refinement ...

**BARREL AGE:** third step

**TYPE OF WOOD:** small barrels - Slavonian oak

**LIVELLO DI TOSTATURA:** medium

**DURATION:** 12 months