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NADA

Barbera d'Alba Superiore DOC



- **Grapes:** Barbera 100%
- **Production area:** Southeast Treiso
- **Bottles produced:** 4.000 bottiglie/anno
- **Vinification:** Traditional, in stainless steel, fermentation at a temperature of 28-30 °C.

Gentle daily pumping over allows the extraction of an incredibly intense and deep color.

Maceration lasts about 15 days.

- **Aging:** 12 months of aging in medium-toasted Allier tonneaux, half new and half of 2nd-3rd passage.
- **Characteristics:** Ruby red, with notes of raspberry, light tobacco and a round mouthfeel.
- **Suggestions for consumption:** Braised beef, roasted salmon, bagna cauda (vegetables with garlic & anchovy sauce)
- **Serving temperature:** 17-18°C