

BARBERA D'ALBA DOC SUPERIORE



GRAPE

Barbera.

ORIGIN

The vineyards are located in the village of Castiglione Tinella, east exposition, 450 m above sea level.

SOIL

Marls and sand.

VINIFICATION

The **over-ripe** grapes are hand-picked and collect in baskets. They're pressed and destemmed right after the harvest. The wine ferments with maceration of the skins for 15 days in stainless steel vessels. At the time of racking, it takes another 8 days to finish the alcoholic fermentation. It naturally carries out the malolactic fermentation still in stainless steel, after a few decants it rests during the Winter months. At the middle of Spring we move it in **barriques** where it stays for 12 months.

REFINEMENT/MATURATION

6 months in stainless steel tanks, at least 12 months in barriques and 12 months in the bottle.

TASTING

Intense ruby red, jam aromas matched with tobacco and wood which give to this Barbera a great complexity. On the mouth the style of the winery is clear: an honest wine, not too muscular and not overpowered by the wood flavours.

PAIRINGS

Red, full body red with a great structure which goes well with meat dishes, ideal with bollito misto (traditional Piedmont dish made by several meat cuts which are boiled in broth and served with sauces) or the traditional brasato al Barbera.

TERESA SORIA

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