

# Superba®

## Barbera d'Asti

*Denominazione di Origine Controllata e Garantita*



- **Grapes variety:** Barbera 100%
- **Location:** in the hills around Frazione Loreto, Costigliole d'Asti, Piedmont, Italy
- **Altitude:** 380 mt (1246 ft)
- **Aspect:** S-W, W,
- **Soil type:** sandy - clay
- **Vine density:** 5000 /ha
- **Pruning & trellising:** short spurs - Guyot trellising
- **Grape yields:** 55 hl / ha
- **Harvesting:** by hand from very late harvesting in October
- **Fermentation and maceration:**
  - grapes extra selection
  - temperature controlled
  - extended maceration
  - 2<sup>nd</sup> fermentation with extra-selected dried grapes in stainless steel vats and French oak tonneaux
  - malolactic 100%
  - French oak tonneaux (500 Lt)
- **Aging:**

**Comment:**

*Intense ruby-red color from this re-fermented Barbera: bouquet and taste of cherry, plums, wild red fruits, vanilla, in a complex and elegant balance, with a very long aftertaste. The essence of Barbera in a wine for true meditation.... It is advisable to serve at temperature of 18-20 °C. in large size glasses.*

# Vigne dei Mastri®

Costigliole d'Asti