



VARIETY:

BARBERA 100%

ALCOHOLIC CONTENT:

15% VOL

BARBERA D'ALBA DOC SUPERIORE PEIRAGAL

PRODUCTION AREA:

The grapes intended for the production of Barbera d'Alba Superiore Peiragal come from a vineyard located on one of the most suitable hills in the municipality of Barolo.

What makes these grapes iconic is the soil, made up of large, very compact limestone-clay formations with large stones. These conditions limit vegetative vigor and favor the production of highly concentrated grapes.

WINEMAKING:

The grapes, harvested exclusively by hand, are taken to the cellar and quickly destemmed and then delicately pressed. Fermentation with maceration takes place at a controlled temperature for 10-12 days and frequent pumping over allows the must to be enriched with all the polyphenolic compounds of the peel. At the end of fermentation and at an optimal extraction level, racking is carried out.

AGING:

After malolactic fermentation, 60% of the wine ages for a year in French oak barriques and the remaining 40% in 30 hl Slavonian oak barrels. At the end of aging, after blending, the wine rests for 6 months in a vitrified concrete tank to reach a harmonious structure.

ORGANOLEPTIC CHARACTERISTICS:

The color is intense purple red with violet reflections. The nose is complex, with fragrant notes of berries and morello cherries that combine with enveloping hints of vanilla bean.

On the palate we find a full and elegant body, with robust, yet sweet and enveloping tannins. The long persistence of the sip is typical.

A light woody note joins the wide range of aromas and flavors, increasing its complexity in a harmonious sensation of pleasantness.