

## BARBERA D'ALBA | SUPERIORE DOC ARIOTA



*Ariota means “breeze” in the Piedmontese dialect; representing the wind that often blows in this vineyard.*

### VINEYARD “ARIOTA”

This wine is made from grapes from the top of the hill where the soil is light and calcareous.

Exposure: south/west.

<p>Location</p> <p>Grape Variety</p> <p>Year of planting</p> <p>Medium altitude</p> <p>Average Production/HA*</p> <p>Harvest</p> <p>Alcohol</p>	<p>Monforte d'Alba</p> <p>100% Barbera</p> <p>1997-2011</p> <p>500 m</p> <p>63 hectolitres</p> <p>+ - first week of October</p> <p>15%</p>
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\*1 HA (hectare) = 2.47 acres

### VINIFICATION

Maceration on the skins for ten days.

Maturation: in French oak barriques for approximately twelve months

### TASTING NOTES

The Barbera d'Alba Ariota is deep garnet in color with purple hues. It has rich and intense scents of red fruits, such as plums and black cherries, with undertones of incense and undergrowth, attributed by the maturation in wood.

On the palate, the wine is juicy with a soft acidity and interesting notes of vanilla. Velvety thanks to its tannins, but persistent, this wine represents the nature of its grapes, the Barbera grapes.

It pairs wonderfully with dishes such as pasta and red meats.

\*CONTAINS SULFITES\*