

# BARBERA D'ALBA SUPERIORE

Our Barbera d'Alba Superiore derives from the vinification of Barbera grapes, coming from our own vineyards. These are vineyards planted on Elvezian soils, which give structure and elegance enhanced by an aging in wood for about 1 year. The color is intense ruby red, tending to purplish and purplish. On the nose there are vinous hints of red and black fruits such as cherry, plum and blackberry. The palate is full and robust with a pleasant flavor of the typical red and black fruits, and a pleasant sensation of freshness



**Grapes:** Barbera

**Aging:** Aging for about 16 months in second passage French oak barriques and about 2/3 months in the bottle.

## Organoleptic characteristics

Color: ruby red with purple reflections;

Nose; vinous with typical hints of small fruits;

Taste: full, robust and at the same time fresh

**Pairings:** cured meats, stuffed pasta, roasted meats, fried.



AZIENDA AGRICOLA

**E. PIRA E FIGLI**

*Chiara Boschis*