

PODERE GAGLIASSI

MONFORTE D'ALBA - ITALIA



Barbera d'Alba Superiore

Type: Red

Grape Variety: Barbera d'Alba

Production Area: Monforte d'Alba

Altitude: 400-450 m above sea level

Harvest: Selection and manual harvest at the end of September

Vinification: destemming, fermentation, and maceration on the skins in stainless steel tanks

Aging: in French oak tonneaux

Tasting and Color: an intense ruby red color fills the glass. The palate reveals rich red fruit flavors and remarkable depth, accompanied by the balanced acidity characteristic of Barbera. On the nose, distinct notes of violet and black cherry emerge

Alcohol Content: 15% vol

Bottle Sizes: 0.75 lt, 1.5 lt

Serving Temperature: 17-18°C

