



Barbera d'Alba DOC Superiore Tenuta Cucco

Certified Organic

Grape Variety: 100% Barbera

Location: Roddi, "Elia" vineyard, 1,70 hectares, S-SE exposure, 200-250 m.a.s.l

Soil: Chalky, clayey

Training system: Guyot

Harvest: Second half of September.

Fermentation: The freshly harvested grapes are destemmed, pressed, and placed in vats at a temperature of 18 °C for 3 days to bring out their varietal aromas. Fermentation takes place at a temperature of 26 °C, followed by a 6/8-day period of maceration and then the drawing-off.

Aging: 12 months in 25 HL barrels.

Tasting notes: Intense ruby red colour with rich violet hues. The bouquet offers an intense range of scents typical of the Barbera grape: from dry red roses to the fruitiness of raspberries, sour black cherries and blackberries, red plum and geranium.

Pairing: A noble but not over-austere wine that goes well with roasted meats, red meat sauce and salumi..

Alcohol content: 13.5 %

Serving temperature: 16-18°C