



BARBERA D'ASTI

SUPERIORE docg



GRAPE VARIETY: 100% Barbera

HARVEST: October

COMMUNE: Agliano Terme

MACERATION: in stainless steel and concrete tanks for about 10 days

AGEING: concrete and wood casks

TOTAL WOOD AGEING: about 18 months

The grapes dedicated to Barbera Superiore are vinified in stainless steel and concrete containers. After fermentation the wine is mainly aged in small barrels. After bottling it is kept for a few months.