



Piemonte

Bric Dei Serpenti Colli Tortonesi Barbera Superiore Doc

Grape varieties: 100% barbera

Viticulture: Barbera. Density 4,600 vines per hectar. Few Treatments are applied in the plants, using only copper,, sulfur and natural seaweed fertilizer. Soil is exclusively enriched with organic flavour.

Vinification: Fermentation with indigenous yeasts is followed by 6 months of skin contact. the wine is then aged in 2000 liters wood casks for 18 months where it naturally decants with no need of filtration. Minimum sulfur dioxide is applied and only if necessary.

Style: Intense and persistant red fruits contributes to integrating alcohol and crisp acidity. Tannins are silky and delicate. Refined wood integration allows clean fruit expression, offering an overall easily approachable wine.

Key features: Careful handling of post-fermentation and ageing steps confer this wine its elegance and purity of fruits.

