



## NAME OF THE WINE: BARBERA SUPERIORE COLLI TORTONESI

**Classification:** Barbera Superiore Colli Tortonesi DOC

**Variety:** 100% Barbera Superiore

**Altitude:** 300 meters above sea level

**Yield per hectare:** 3 tons

**System of growing:** Guyot

**Vine density:** 6000 vines per hectare

**Aging:** 18 months in barrels of 2.25 hl and a minimum of 6 months aging in the bottle

**Type of soil:** limestone, clay. Rich in fossils.

**Time of harvest:** end of October

**Average age of vines:** 60 years

**Description:** the color is ruby red. The nose is intense and complex, with suggestions of black cherry, bramble, maquis, licorice and spices.

The mouthfeel is structured, firm (soft tannins are typical of old vines) and crisp. Crispness of this wine enhances its length and depth.

