

## BARBERA D'ALBA SUPERIORE BRIC QUERCIA

### BARBERA D'ALBA DOC SUPERIORE

Bric Quercia is part of the hillside that helps form the natural amphitheatre surrounding the winery. The Barbera grapes here give a smooth wine of great elegance. In order to be classified as "Superiore", the wine must age for a minimum of 12 months (of which at least 4 in wood) starting from 1 November of the year of harvesting of the grapes.

Vinification: fermentation, with submerged cap maceration, lasts for 10-12 days at a temperature of 28°C.

On completion, the wine is aged in oak tonneau for a minimum of 12 months. Bottling is followed by ageing for at least 24 months, i.e. double the minimum envisaged by the production guidelines.








**Sensory profile:** the colour is deep ruby red, and the bouquet is broad and complex, with clear notes of vanilla and black cherry. In the mouth it is full and fresh, savoury and harmonious, with excellent persistence.

**Suggested pairings:** excellent with rich first courses, main courses of meat, game and cheeses.

Recommended serving temperature 16-18°C



Appellation	Grape	Vineyard Area
Barbera d'Alba DOC Superiore	barbera	Ha 2,00
Township	First year of production	
Piobesi d'Alba	1992	

Formats						
						
0,375L	0,75L	1,5L	3L	6L	9L	12L