

Barbera d'Alba d.o.c. Superiore Boschi

Made from the finest clusters of Barbera grown on old vines on the Boschi vineyard. Light overripening of the grapes combined with 12 months of ageing in large casks of Slavonian oak produce a rich complex wine that is reminiscent on the nose of dark fruit, calisaya bark and pipe tobacco. Powerful tannins.

This wine's personality makes it ideal to serve with egg pasta – maybe best of all the typical local thinly-cut tajarin – slowcooked meat, and some dishes that call for the use of less noble cuts, such as kidney or sweetbreads. If you love fish, it is a marvellous match for barbecued sliced eel.

DESIGNATION: Barbera d'Alba d.o.c. SUPERIORE

GRAPE-VARIETY: 100% Barbera

VINEYARDS: village of Neive – Bricco di Neive

FACING: east-south-west

SOIL: clayey

VINE-TRAINING SYSTEM: Guyot

YIELD: hl. 60 hl./hectare

FERMENTATION: in steel for 8 days at a controlled temperature, with traditional pumping of the must over the cap.

AGEING: 12 months in oak barrels holding 50 hl, followed by 12 months in the bottle.

APPEARANCE: deep ruby red with garnet highlights.

NOSE: rich, complex and intense, showing red fruit, cherry and a slight hints of spices.

TASTE: depth, body and balance on the mouth, with a bitterish almondy finish.

PAIRINGS: great for serving throughout a meal, and a perfect match for pasta, meat and cheese.

ALC. BY VOL: 14%

SERVING TEMPERATURE: 16-18°C.



Azienda Agricola Dante Rivetti