

## *Barbera d'Alba Superiore Rocche del Santo*

### *Zone of Origin:*

Monforte d'Alba

### *Grape variety:*

Barbera

### *Vinification and Ageing:*

The grapes are destemmed and gently crushed.

Alcoholic fermentation takes place in stainless steel with temperature control to promote the extraction of elegant aromas. We pump-over to facilitate extraction.

Malolactic conversion in stainless steel and the wines are moved into wood in the spring following the harvest.

The wine is aged in large oak barrels for a total of 7/8 months before being bottled.

### *Perfume:*

Vinous, fruity with spices and liquorice.

### *Taste:*

Intense with excellent structure, balances acidity combined with the softness of being aged in barrel.

### *Colour:*

Ruby with intense purple hue.