Demarie Barbera d'Alba Superiore



LOCATION: Italy > Piedmont > Alba DOC > Roero

VARIETY: Barbera



SCIENCE

ABV: 14%

SUGARS: < 3 g/l

TOTAL SO2: < 100 mg/l TOTAL ACIDITY: 5.64 g/l

EXPERIENCE

NAME: The "Superiore" means different things in different regions but here in the Piedmont it is significant – a wine must have minimum 4 months in oak and a total one year aging.

CHARACTER: This wine expresses a more elegant version of Barbera, accentuating the floral and herbaceous elements. Purple flowers and purple fruits like plum and mulberry exist harmoniously with notes of warm cooking spice and wild forest floor. The medium bodied wine is juicy with soft tannins and a refreshing, lively finish.

ENJOY WITH: The perfect food wine, this versatile wine can navigate almost any dinner table from red meats, pork and chicken, to salmon. pasta, pizza, and Mediterranean dishes highlighting herbs like rosemary, thyme, sage, or oregano.

BEST RESULTS: Serve at 55-60° F, allow the wine to breath up to 30 minutes before serving.

EXPRESSION

FERMENTATION & EXTRACTION: Local yeast fermented in temperature controlled tanks.

ELEVAGE: Aged in large neutral Slavonian oak casks for an average of 6 months. Minimum one year aging before release.

FINING & FILTERING: Clarified with a clay based substance and lightly filtered, the wine is vegan.

SULFUR: Only added when absolutely necessary to maintain the integrity of the wine throughout the process.

SOURCE

FARMING: Practicing organic for over 10 years, certified in 2020.

LAND: North of the Tanaro rRver, the soils are sandy, marl-sandstone, with fossilized seashell. Barbera is planted in the areas with increased levels of clay on the lower hillsides 500-700 feet a.s.l. with southern exposure.

VINE: All estate fruit from the MGAs of Pioiero and Madernas-sa(crus), current vines planted around 1980, dry-farmed, Guyot

HARVEST & PRODUCTION: Hand harvested fruit, 1,800 cases.

