

BARBERA D'ASTI SUPERIORE DOCG

“ AD LIBITUM “

Production zone: Nizza Monferrato

Soil: limy, clayey, sandy and calcareous

Altitude: 180-340 meters above sea level

Training system: guyot

Grape variety: 100% Barbera

Production yield per hectare: 80 quintals

Average age of the vines: 40 years

Wine Making: in steel tanks at controlled temperature then aged 12 months in 25/50 oak barrels. At least 6 months in the bottle before release.

Colour: intense ruby red with garnet reflexes.

Aroma: Sensations of dried fruit and red fruit jam with soft balsamic notes

Palate: rich, soft and velvety with forest fruits.

Alcohol: 13.5%

Food matching: salami, pasta, meat and all vegetables.

Enologist: Cordero Gianfranco



A typical young barbera with a bright, energetic feel as it pushes out the blackberries, violets and tight minerals. Lightly firm, yet easygoing on the palate with a delicious raspberry-coulis and chocolate note to end.