



TENUTA
CAPPALLOTTO
CANTINA

BARBERA D'ALBA SUPERIORE D.O.C.

GRAPE VARIETY

Barbera 100%

PRODUCTION AREA AND CHARACTERISTICS

The grapes come from the hills around Alba. The geological conformation of the land and the exposure of the selected vineyards result in high quality grapes. During harvest grapes are selected for the Superiore designation.

YIELD PER HECTARE

60 hectolitres.

VINIFICATION

The hand-harvested grapes are destemmed and soft crushed. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks. Maceration lasts about 20 days.

AGEING

After malolactic fermentation, the new wine is decanted into second and third passage small French oak casks where it ages for about a year.

SENSORY PROPERTIES

Ruby red. The bouquet is rich in wild berry, spices, cinnamon, pepper and vanilla scents. Ageing gives it a warm, velvety, robust taste in the mouth, as well as a light boisé note.

ACCOMPANIMENT

Starters with robust sauces, red meats, boiled and braised meats, ripe cheeses.

SERVING TEMPERATURE

18 °C. We recommend uncorking the bottle an hour before serving.

ALCOHOLIC STRENGTH

13,5 % Vol.

