

VIGNE DEI MASTRI



SUPERBA BARBERA D'ASTI - DOCG Superiore

Grape Variety: 100% Barbera

Vineyard Location: Fraz. Loreto – Costigliole d'Asti – Italy

Altitude: 380 meters above sea level

Exposure: West / Southwest

Plant Density: 5,000 vines per hectare

Training System: Traditional Guyot

Vinification:

- Manual selection and careful sorting of the grapes during the harvest
- Destemming and gentle crushing
- Extended maceration and fermentation on the skins with periodic pump-overs
- Second fermentation in stainless steel tanks with selected dried grapes
- Malolactic fermentation
- Aging in barrique

Tasting Notes:

Deep ruby red in color, this wine exudes aromas of moss, ripe red fruits, vanilla, and spices. On the palate, it is rich and intense, featuring notes of black cherry, plum, wild berries, licorice, and leather, ending in an elegant, well-balanced finish.

Serving Temperature: 18–20°C in large glasses