

# CASCINA TIOLE



## BARBERA D'ALBA SUPERIORE DOC



**Grape Variety** Barbera d'Alba 100%

**Vineyard Location** Monforte d'Alba, altitude roughly 400 meters above the sea level

**Soil** Medium mixture, clay, silty, sandy

**Training System** Guyot

**Vine Density** 4,000 vine per hectare

**Yield Per Hectare** 8 tons per hectare

**Vineyard Size** 0.5 ha

**Annual Production** 2000

**Harvest** Manual, last week of September

**Vinification** 15 days of skin contact in stainless steel tanks

**Aging** 50% new barriques and 50% old barriques

**Alcohol Vol** 14.5%

**Color** Lively and deep purple-ruby color

**Aroma** Fresh violet. Freshly squeezed red and black fruit: redcurrant, raspberries, blackberries, blackcurrant, blueberries, mirth. Mirth leaves, light cloves. Overall, a complex and concentrated nose

**Taste** Silky high tannins and medium-high spreading acidity. Generously fruity and full body, intense and complex. Dry, savory, fleshy and floral finish. A gastronomic wine

**Food Pairing** Roast, braised stews, sou-vide, barbecue, glazed meats (especially beef), risottos and pasta dishes, tasty charcuteries

**Serving Temperature** 17° C

**Type Of Cork** Composite cork

**Bottle Size (L)** 0.75 l

