

# 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 a late harvest
- Destemming and gentle crushing
- Extended maceration and fermentation on the skins with periodic pump-overs
- Second fermentation in stainless steel tanks and tonneaux 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

