

## FIVE



### BARBERA D'ALBA DOC SUPERIORE

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**VINEYARD** situated in Diano d'Alba

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**VINES** Barbera 100%

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**SOIL** clay and calcareous

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**EXPOSURE** west

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**TRAINING SYSTEM** guyot

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**PRODUCTION** 100 q.li/ha

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**VINIFICATION** in vertical stainless steel fermentation, 12 days of maceration on the skins and frequent pumping over. Malolactic fermentation also takes place in steel.

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**AGEING** 12 months in large Slavonian Oak Cask (20 hl), followed by 6 months of rest in the bottle

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**TASTING NOTES** bright ruby red wine with garnet tendency after aging. Vinous aroma, with hints of red fruit, cherries under spirit, sweet spices and tobacco. Full and harmonious taste. It has a remarkable gustatory persistence, stimulated by fresh acidity.