



Bottle size
Lt. 0,375 - 0,75 - 1,5 - 3

BARBERA D ALBA SURI' D.O.C.

Barbera is the signature grape of Piedmontese wine-maker, a grape variety that has given great satisfaction to vine-grower over the time.

SURI', the word means 'sunny' and the grapes come from estate own vineyard

Grape varieties: BARBERA 100%

Vineyard location: medium hillside (200-300 m asl) with south-ouest exposure, in the district of Castagnito village
Soil with a high content of compact clayey-marl mixed with calcareous marl.

Vinification

The grapes harvest is made by hand in the middle of September
The grapes are de-stemmed and soft crushed.

The fermentation takes place in stainless steel tanks around 8 - 10 days, with floating cap and frequent pumping over of the must to optimize the extraction of the polyphenolic substances

Ageing

The wine stays in large Slavonia oak barrel for around 18 months followed by a short period in stainless steel tanks before bottling.

Tasting Notes:

Intense ruby red, tending to garnet with ageing

Rich bouquet with dark fruity aroma.

Persistent and full taste. Soft tannins and right acidity

Long finish that recall red berry jam

Its character and personality become better year by year

Food pairing:

Perfect with main courses dishes. Excellent with meat and cheese

Serving temperature: 18°-20° C



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