



BARBERA D'ALBA SUPERIORE DOC 2018

L'Astemia Pentita Srl, Piedmont, Italy

eCommerce # 905561 | 15.0% alc./vol. | \$40.20

Expressive fresh red berries on the nose. Moving the glass, the sensations of complexity with some blackberry and black mature fruit. As a final touch some spicy hint round up the profile.

The slight acidity exchanges immediately with the rich body and the wine invades the palate. The wine is fresh and enjoyable thanks to the acidity that creates a balance with the alcohol and the rich extract.

Terroir:

L'Astemia Pentita is the winery with a pop soul and a visionary aesthetic, founded in the territory of Barolo, declared in 2014 a UNESCO World Heritage Site together with the wine landscapes of Langa-Roero and Monferrato.

The sculptural cellar stands right where Barolo was historically born and where the ridge which houses the most prized vineyards of the Langhe Barolo Cannubi begins to rise towards the center of the town.

The classical grape of the Piedmont tradition Barbera comes from hills of Monforte located at altitude of 500 m. a.s.l.



Vinification:

Handpicked, vinification of ~18 days of maceration, aged 14 months in French oak barrique.

Variety: Barbera 100%

Residual Sugar: 0.5 g/L

Serving suggestion and food pairing: Serve at 16°C. Perfect accompaniment for pork, barbeque meat, steak, pasta and pizza.

Luca Maroni
5*Vitaly

94p
91p

