



LIVIA FONTANA

Barbera d'Alba

D.O.C.

Superiore



Grape variety: 100% barbera.

Production zone: Castiglione Falletto, altitude 300- 350 m a.s.l.

Soil: marls of Sant'Agata Fossils with presence of sand.

Surface: about 3 hectares.

Harvest: hand-picked with grape selection into baskets from mid-September to early October.

Vinification: selection of the grapes on a vibrating table, light crushing, fermentation in steel tanks at a controlled temperature with frequent pump over and délestages. Maceration for about 15 days.

Ageing: about 30 months in traditional oak barrels and then in the bottles in underground cellar with controlled temperature until it is put up for sale.

Tasting: bright ruby red color; very intense scent, rich and fruity. Immediately present cherry that fades into berries. Notes of sweet spices such as cloves and timut pepper. Balsamic sensations at the end. In the mouth fresh with a good initial flavor. Full-bodied and well balanced with a long and persistent finish.

Storage: horizontally in places with constant temperature if possible. Ready to drink and can be cellared for 8-10 years.

Serving: 16 °C.

Food pairing: full and intense wine with a nice sensation of freshness and flavor that can be combined with dishes that have a good structure and sweet tendency with a possible part of fatness such as: agnolotti del plin on the napkin or with roast sauce; beetroot risotto and robiola sauce; foie gras escalope.

*An attractive,
superb and
passionate wine
(quoted by Luigi Veronelli)*

