

## Fenocchio Barbera d'Alba Superiore Bussia

Azienda Agricola Giacomo Fenocchio

Italy - Piemonte - Barbera d'Alba DOC

The color is a deep ruby red with garnet reflections. It has a rather intense bouquet, with scents typical of the vine and a full bodied and dry flavor, with a distinct and pleasing acidity. It becomes mature with aging, acquiring a full and balanced flavor.

Parcel is 2.5 hectares (6.2 acres) planted at 300 meters above sea level.

### Specifications

<b>Appellation</b>	Barbera d'Alba DOC
<b>Wine Type</b>	Red
<b>Varietals</b>	100% Barbera
<b>Age of Vines</b>	Average 30 years
<b>Soil type</b>	Elveziano with clayey sediments blue marl and tuff
<b>Vinification</b>	Vinification : Traditional method of fermentation of the grapes in contact with the skins, without added yeasts, for around 10 days in stainless steel tanks. Ageing : Six months in stainless steel tanks - six months in large Slovenian oak casks, successive maturation in the bottle.
<b>Production</b>	1,666 (9-liter cases)
<b>Pairings</b>	It pairs well with red and white meats, tagliatelle pasta and cheeses.



### Codes, Weights and Measures

<b>UPC</b>	7 84585 02924 2
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02924 9
<b>Case Weight</b>	36
<b>ABV</b>	14.00%
<b>SRP</b>	\$ 36.99 USD 750mL Bottle