



## BARBERA D'ALBA SUPERIORE D.O.C. Bricco delle Olive®

Grape Variety:  
Barbera 100%.

Soil Composition:  
Calcareous clay.

Exposure:  
East/South-East.

Vine Training System:  
Simple Guyot.

Altitude:  
330 m above sea level.

Yield:  
8.500 kg/ha.

Total Surface Area:  
1 ha.

Harvest:  
Manual.

### Tasting Notes:

A powerful and fresh Barbera, whose nose is reminiscent of black cherries and nutmeg. The full and harmonious flavour softens the grape's characteristic acidity

### Serving Suggestions:

Red meat, grilled meat and game birds. Serve at a temperature of 17°/18°C.