



BARBERA D'ALBA DOC SOVRANA



COUNTRY	Italy	APPELLATION	Barbera d'Alba DOC
REGION	Piedmont	WINEMAKER	Fiorenzo Dogliani
GRAPES	100% Barbera		

BACKGROUND

Beni di Batasiolo is the largest family-owned wine producer in Italy's Piedmont region. Since 1978, the winery has grown to encompass over 320 acres of vineyards. The Dogliani family works with the land and allows nature to ensure their wines' quality comes first. Batasiolo's vines prosper across nine beni or estates - in Piedmont. The estates' soil, climate and position among the hills produce a range of noble, elegant wines. For Barolo D'Alba DOC Sovrana, Barbera grapes are sourced from two prized Barolo vineyards: Bricco di Verne in Barolo and Tantesi in Monforte d'Alba. The juice is aged 12-15 months in oak before blending and additional ageing in both stainless steel vats and bottle.

DESCRIPTION

COLOR: Ruby red with delicate purple tinges

NOSE: An intense and persistent expression of berries, cherries and ripe fruit

TASTE: Pleasant spicy flavors and delicate notes of wood and flowers. A high yet pleasing alcohol content marries well with a crispness that is typical of Barbera.

VINIFICATION

After malolactic fermentation in stainless steel vats, 30-40% of the juice is kept in French oak casks for at least 12 months; the remainder is aged in Slavonian oak. After blending, the wine is aged an additional 30 days in bottle.

ANALYSIS

Alcohol: 14.5% TA: 6.3 pH: 3.4 g/L RS: 1.6 g/L

SERVING SUGGESTIONS

A great match for appetizers, pasta and risotto, white and red meats, and aged cheese. It is an unexpected excellent match for fish dishes. Serve at 16-18° C (60.8-64.4° F)

BOTTLE SIZES

750 ml

