

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 | |
|----------------|---|
| Appellation | Barbera d'Alba DOC |
| Wine Type | Red |
| Varietals | 100% Barbera |
| Age of Vines | Average 30 years |
| Soil type | Elveziano with clayey sediments blue marl and tuff |
| Vinification | 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. |
| Production | 1,666 (9-liter cases) |
| Pairings | It pairs well with red and white meats, tagliatelle pasta and cheeses. |



| Codes, Weights and Measures | |
|-----------------------------|------------------------------|
| UPC | 7 84585 02924 2 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 02924 9 |
| Case Weight | 36 |
| ABV | 14% |
| SRP | \$ 36.99 USD 750mL Bottle |