

Livia Fontana Barbera d'Alba Superiore

Azienda Agricola Livia Fontana

Italy - Piemonte - Barbera d'Alba DOC

Organoleptic characteristics: intense ruby red color. Fresh and intense aromas with currants and berries notes. Warm, full, rich and persistent taste, full body. Suitable for long aging.

Specifications	
Appellation	Barbera d'Alba DOC
Wine Type	Red
Varietals	100% Barbera
Age of Vines	between 20 and 40 years old
Agricultural Practices	Sustainable
Soil type	Clay Limestone
Vinification	Production zone: Castiglione Falletto, about 4 hectares at 300-350m a.s.l. Harvest: hand-picked with precise grape selection into small baskets from late September to mid-October. Vinification: light crushing with further check and selection of the grapes, fermentation in steel tanks at controlled temperature with frequent pump over and délestages. Ageing: 29 months in traditional oak barrels and then in the bottles in the wine cellar with controlled temperature.
Production	1000 (9-liter cases)
Pairings	Excellent accompaniment to warm appetizers, rich first courses, red meat and the medium-seasoned cheeses.



Codes, Weights and Measures	
UPC	7 84585 02631 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02631 6
Case Weight	37
Cases/Pallet	50
Layers/Pallet	10
ABV	15.00%

SRP

\$ 36.99 USD

750mL Bottle