

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