



PIRA

PRODUTTORI DI VINI TIPICI DAL 1876

BARBERA D'ALBA D.O.C. SUPERIORE

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Dry red wine, obtained from a traditional vinification process, with a good ageing potential. Barbera wine bears the “Superiore” denomination when it undergoes minimum 1 year of oak barrels ageing.

Denomination: DOC (Denominazione Origine Controllata)
Classification: Superiore

Grape variety: Barbera 100%
Growing area: Langhe, Perno di Monforte d'Alba (CN).

Altitude: 350 – 450 m. a.s.l.
Soil composition: clay-carcareous, with with marls and sand
Vineyard surface: 0,5 ha
Density: 3,500 vines per hectare
Average age of vines: 10 years
Exposure: South-West
Training system: Guyot.
Average yield per hectare (Ha): 80/85 q/ha
Harvest: beginning October

Fermentation and vinification: 10-12 days in steel tanks
Ageing: min. 12 months in big Slavonian oak casks

Alcohol: 14 % vol.
Sugars: 2 gr/l
Total acidity: 6,0 g/l

Serving temperature: 18° C
Suggested glass: balloon glass

TASTING NOTES

Colour

Deep ruby red, tending to garnet red after the ageing.

Bouquet

intense typical fruity aroma with hints of blackberry, raspberry and ripe cherries; delicate, seductive hints of vanilla and almonds.

Taste

dry, full-bodied and well-balanced, with good acidity. Well-structured, elegant and well-rounded flavour.

Food Suggestions

Ideal with red meats, game, rich soups and cheese.



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