

SEGHESIO



Barbera d'Alba

DENOMINAZIONE DI ORIGINE CONTROLLATA
SUPERIORE
2016

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WINE	Red wine, full body, structured and complex
VINTAGE	2016
ORIGIN	Piedmont – Italy
ESTATE	Monforte d'Alba – Cru Pajana della Ginestra
SOIL AND CHARACTERISTICS	Sandy, calcareous
VINES	Barbera
PLANTING DENSITY	Guyot, 4,500 vines per hectare
HARVESTING TIME	End of September, hand harvest
PRODUCTION METHOD	Fermentation in steel barrels for 18 days, second malo -lactic fermentation and refinement in Slavonian oak barrels (30 hl) for 10 months
YIELD PER HECTARE (AT HARVEST)	75 ql.
ALCOHOL	14,5%
PH	3,40
ACIDITY	
COLOUR	Intense ruby red
BOUQUET	Violet and marasque, a delicate scent of liquorice
FLAVOUR	Full fresh and harmonious, with a balanced and persistent final
FOOD / WINE	Game, seasoned cheese
TEMPERATURE	16-17°C

The Barbera d'Alba Superiore is large, fresh and dry, with spicy notes and sophisticated texture that make it unique.