



VINTAGE 2021

Barbera d'Alba DOC Superiore *Ilaria*

Ruby red color with garnet hues that become more evident as time passes.

The smell is delicate, intense, full and persistent; the taste is warm, full-bodied, complex, dry and harmonious.

It is perfect for lovers of full-bodied, velvety, enveloping wines.

Recommended pairings: first courses, main courses, chocolate desserts. Avoid with white fish.

Base information

Product name: Barbera d'Alba Superiore DOC Ilaria
Grape variety: barbera
Appellation: Barbera d'Alba
Classification: DOC
Color: red

Type: still
Country/Region: Italy, Piedmont
Vintage: 2021
Alcohol content: 14%.
Number of bottles produced: 2,800

Vineyard

% Grapes/Vine: 100% barbera
Soil: calcareous/clayey
Exposure: southeast
Agricultural method: conventional

Year of implantation: 2004
Harvest date: second/third week of September
Type of harvest: by hand in crates

Winemaking

Method: grapes are harvested only when fully ripe, and winemaking begins immediately when they enter the winery. Destemming, soft pressing and fermentation between 25 – 28°C in steel tanks
Temperature: 28 °C
Duration: 1-2 weeks

Malolactic: carried out
Aging: 12 months in wood
Age of barrels: 4th/5th passage
Barrel type: barrique
Wood type: French oak
Time in wood: 12 months
Minimum time in bottle: 3 months

Bottle

Aging potential: 5-10 years
Size of corkage: 24 x 44
Cork material: cork

Bottle type: Albeisa
Number of bottles per box: 6

Acknowledgements

James Suckling
2024 — 91 / 100

