



On the label

The Roman helmet,
emblem of strength
and determination of
a people, our
ancestor.

Slow by nature, Barbera where longevity is a character.

Barbera D'Alba DOC Superiore Campii Raudii

Cru/MGA:	Bricco Ambrogio in the municipality of Roddi
Grape variety:	Barbera 100%
Altitude:	270 meters above sea level
Exposure:	West
Soil:	silty and calcareous, originating from the typical Fossil Marls of Sant'Agata.
Harvest:	grapes picked by hand in small crates.
Vinification:	the grapes are softly crushed and destemmed, then fermented at controlled temperature with maceration of the skins for about 15 days. Frequent pumping over and delicate manual punching make the rest. Afterwards, the malolactic fermentation develops naturally at a controlled temperature without external intervention.
Aging:	18 months in French oak barrels
Color:	intense ruby red, with violet reflections
Aroma:	notes of blackberry intertwine with hints of roasted coffee, tobacco, ink and spices
Taste:	The taste is rich, warm and full-bodied at the beginning, evolving into a long and finely tannic aftertaste, supported by the acidity typical of the Barbera grapes.
Service T°:	17° - 19° C
Size:	capacity 750 mL in Albeisa bottle. Natural cork closure
N° bottles:	4000 / 5000
1^ vintage:	2003

