

PS
WINE

premium wine selection

Vini di Qualità



Barbera d'Alba Superiore Gelso

Gemma

CLASSIFICATION	D.O.C.
TYPE	Red
REGION	Piedmont
PROVINCE	Cuneo
GRAPE VARIETY	Barbera
TYPE OF FARMING	Conversion to organic
HARVEST	Manual, first twenty days of October

VINIFICATION

The must is vinified with maceration and fermentation at controlled temperature in stainless steel vats.

MATURATION

The wine matures for a few months, 50% in 500 litre Allier oak tonneaux and the remaining 50% in 30 hl in Slavonian oak casks.

TASTING NOTES

It has an intense ruby red colour with purple highlights. The nose is rich and appealing, with ripe sensations of plums and sour cherries, warm and spicy hints. On the palate it displays a full body and good structure, underpinned by a well-balanced acidity. Rich, well integrated tannins.

SIZES AND SPECIAL PACKAGING

75 cl bottles.