



MAESTRALE BARBERA D'ALBA SUPERIORE D.O.C.



GRAPES
Barbera



PRODUCTION AREA
Grapes grown in the villages of Diano d'Alba, Roddino and Castagnito



ORGANOLEPTIC QUALITIES
Ruby purplish colour. Wide and intense bouquet with fruity scents of vanilla and liquorice. Full-bodied taste with vanilla aftertaste



VINIFICATION AND REFINEMENT
It is fermented in stainless steel tanks as long as 8-10 days at a controlled temperature, between 25°C and 31°C. It is then aged in barriques (that have already been used for at least one year) as long as 14 months



MINIMUM ALCOHOLIC CONTENT
14% vol.



SERVING TEMPERATURE
18°C



BEST WITH
It is good with both game and white meat. Appreciable with strong cheeses

SALVANO

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