



BARBARESCO DOCG • AD ALTIORA



The king of the viticulture of Alba is the grape **Nebbiolo**. The most world-famous wines originate from it. **Barbaresco** is certainly one of them.

The best exposed vineyards of Bric Montersino are always devoted to Nebbiolo to obtain the full ripening of the grape in the advanced autumn (around the second half week of October) .

The alcoholic fermentation occurs in stainless steel tanks, for a period of time necessary to extract compounds useful to its refinement. The drawn-off wine is poured into barriques (special barrels of French oak-wood), where it stays for 24 months. During this time of refinement the malolactic fermentation and important reactions of condensation between anthocians and tannins take place. After the wine can be bottled and is ready to drink.

The **Barbaresco “Ad altiora”**(*) has at sight a dense garnet red colour with light orange reflections; it offers a wide and full fragrance of spices and licorice. Its flavour denotes a full-bodied wine with sweet tannins that bring to a long and rich ending.

Vine: Nebbiolo 100%

Soil: calcareous

Altitude: 300 m above sea level

Exposure: south

System of vine growth: Guyot

Nr. of vinestocks per hectare: 4000

Return in wine per hectare: 56hl

Vintage: first half of October

Vinification: traditional with maceration

Refinement in wood: 24 months

Refinement in bottle: 12 months

Alcoholic content: 14-14,5%

Sugar: 2 g/l

Extract: 33 g/l

pH: 3,60-3,70

Acidity: 5,30-5,50g/l

Pairings: Barbaresco “Ad altiora” is suitable for second courses (red meat roasts, roast games) and ripe cheeses.

*“Ad Altiora” is a Latin exclamation indicating the peculiarity of this wine that year after year will raise its organoleptic properties... always aiming higher.