

# Much more than a simple Barbera. A trip into structure and complexity



## **BARBERA D'ALBA SUPERIORE DOC PAJUN**

### **VINE AND VINEYARD**

100% Barbera d'Alba Superiore

The vineyard is located on the top of a little hill with a 360° exposure.

It presents a medium-textured soil with limestone and clay.

### **AGING**

Impenetrable ruby red color.

### **ORGANOLEPTIC CHARACTERISTICS AND PAIRING**

The sense of smell is immediate with red fruits of plum, blackberry and black cherry, immediately supported by black pepper, nutmeg and hints of wisteria and lavender.

In the mouth it is very balanced, of great freshness and elegant salinity, with a long finish of licorice.

It goes perfectly with tajarin with game sauce and succulent first courses, its spiciness and flavor accompanying grilled meat and goat cheese.

### **SERVICE**

Serving temperature: 16 ° C - 18 ° C

Glass type: with a round and wide bowl.

### **SIZES**

0,75 l - 1,5 l