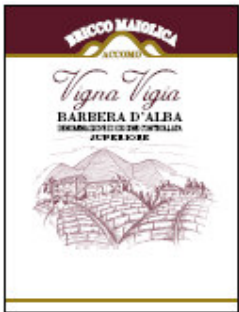





Vigna Vigia
BARBERA D'ALBA
DENOMINAZIONE DI ORIGINE CONTROLLATA
SUPERIORE

**Controlled denomination of origin
Superior**

 	<p>100% Barbera grapes</p> <p>2 ha vineyard (about 10.000 bottles)</p> <p>Planted in 1974 – 2000</p> <p>Facing south (330 – 350 metres above sea level)</p> <p>Let ageing for 18 months in French oak barrels</p> <p>Deep ruby coloured, with garnet red shades</p> <p>Crisp bouquet with hints of plum and vanilla</p> <p>Full flavour, balanced tannins, with hints of wood underneath</p>
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The Maiolica vineyard is located between the borough of Diano and the borough of Alba. The Vigna Vigia vineyard, in the borough of Alba, presents the best characteristics for Barbera d'Alba.

This Barbera, after aging one year in oak barrels becomes round and velvety in flavour, with no acid aftertaste.

The fragrance of fruits and vanilla given by the oak barrels combines with the wine's strong body to produce new, opulent flavours.

This Barbera is excellent with rich meat dishes, such as the typical mixed boiled meats. It is equally a good match with fat, soft-ripened cheeses.

Best served at 18°C in a wide-mouthed wine glass to reveal the complexity of its bouquet and flavour.

