

Barbera d'Alba D.O.C. Superiore

"Sorito Mosconi"®

Designation: Barbera d'Alba D.O.C. Superiore

Vintage: yes

Area of origin: Monforte d'Alba (CN)

In the company history, the first year of production dates back to: 1988

System type: Guyot 4000 plants per hectare

Yield per Hectare: 45-50 q

Type of grapes: 100% Barbera

Vinification: fermentation at controlled temperature for about 10/12 days in

contact with the skins

Aging: the wine is aged for about 24 months in small oak barrels and then in

cement. At least further 12 months in bottle prior to market release.

Expected storage lifetime: 15/20 years

Bottle sizes: 0,75 L

Visual description: The color is vibrant, with a hue that turns from ruby red toward

carmine. In the glass, a certain degree of transparency is striking.

Olfactory notes: On the nose, the wine presents itself as deep and highly expressive. The fruity profile dominates, led by ripe cherry and full, juicy red fruit—

expressive yet never excessive or jammy.

Alongside this fruit richness, an elegant and well-integrated spiciness develops, with clearly recognizable notes of nutmeg, cinnamon, clove, and a subtle hint of pepper. A light, measured boisée fragrance harmoniously accompanies the fruit

without overpowering it.

Completing the aromatic profile are delicate nuances of dried medicinal herbs, with thyme and marjoram outlining a balsamic, aromatic backdrop.

Tasting notes: On the palate, the wine shows great harmony: notes of rhubarb, gentian, and licorice blend seamlessly with the fruit.

The tannins are silky and enveloping, leaving a slight powdery sensation on the gums, with a gentle attempt to dry the mouth without ever becoming aggressive. The mouthfeel is round, soft, and velvety, yet surprisingly mouthwatering. This is a complete wine: every component—fruit, acidity, structure, tannin—is perfectly integrated and in balance.

The data shown is based on an average of several years and may vary according to individual vintage.

