

PA CE



Barbera d'Alba Superiore

Denominazione di Origine Controllata

Type of wine: still

Colour: red

Region: Piedmont

Grape variety: Barbera

Oenologist: Lorenzo Quinterno

Harvest: handpicked from the middle to the end of September

Vinification: fermentation in steel tanks, approximately 15 days' maceration. The wine is then decanted and malolactic fermentation begins. Elevage takes place on fine lees until bottling.

Ageing: takes place in steel tanks; once bottled, the wine can be kept for five to six years.

Closure: Diam corks

Volume: 75 cl

Type of farming: conventional

Tasting notes: dense ruby red; fresh, intense nose with marked plum and cherry sensations. On the palate, it is imposing and warm with a long finish; acidity is balanced and melds with the wine's structure yielding pleasure and drinkability; aftertaste is crisp with notes of confiture.

Pairings: ideal with substantial dishes of pasta, meat and charcuterie.

Azienda Vitivinicola PACE di Negro Pietro e Bernardino

Frazione Madonna di Loreto 52 Cascina Pace - 12043 Canale (Cn)

Tel.Fax + 39 0173 979544 - Mob. +39 338 4323245 (Dino) - dinonegropace@gmail.com