

# Barbera d'Alba DOC Superiore

## “Vi Veje”

“Vi Veje” means old vineyard in Piedmontese, which is over 60 years old and has always produced a small number of grapes with concentrated clusters resulting in a very structured wine.

**Grape variety:** Barbera 100%

**Training system:** Guyot

**Altitude:** 330 m a.s.l.

**Vineyard aspect:** South-East

**Soil:** Calcareous – clayey – marls

**Year Planted:** 1960

## VINIFICATION

### HARVEST

Green harvest of the grapes is carried out in July, leaving 4-5 bunches per vine. Normal harvest is done at the beginning of October.

### FERMENTATION | MACERATION

Fermentation is carried out in temperature controlled stainless steel tanks, lasting around 15 days.

### FINING | AGING

Malolactic fermentation is completed in oak barrels. The wine ages 18 months in French barrique (60% new, 40% second passage), then finishes in the bottle for an additional 12 months.

## TASTING NOTES

### COLOR

Bright ruby red with matching highlights.

### NOSE

Generous with diverse notes of red ripe fruit like raspberry, with light toasted qualities.

### TASTE

Complex and full-bodied, fresh, discreet tannins, balanced, intense finish that matches the fruity aromas.

### ALCOHOL

15% abv

### AGING POTENTIAL

8 years

### SERVING TEMPERATURE

18° C

### FOOD PAIRING

This wine is great with savory dishes, roasted meats, and aged cheese.



# PODERI ELIA