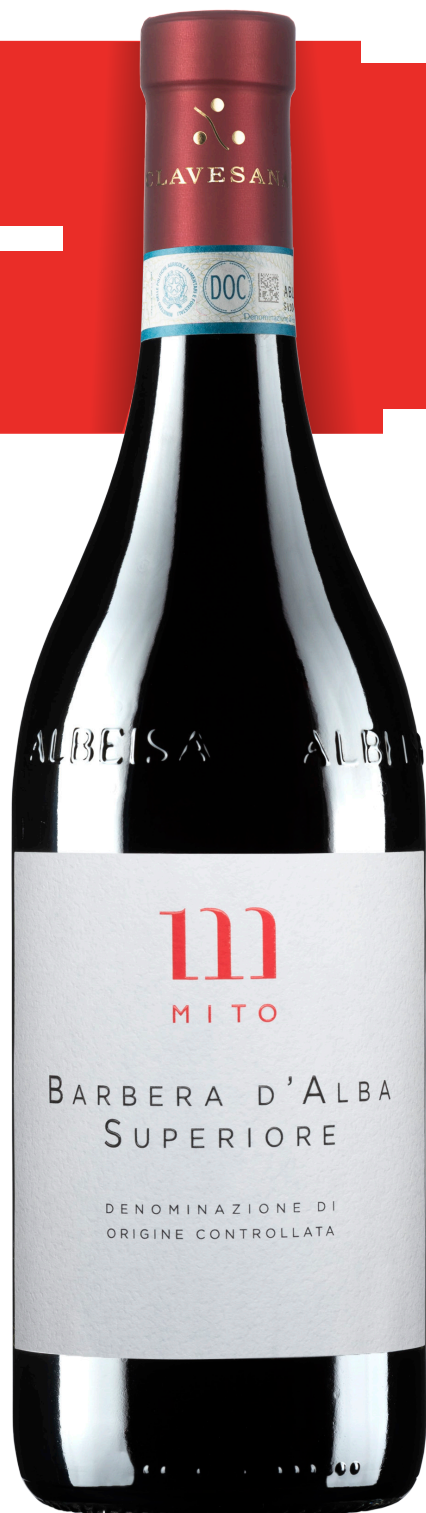


MITO

LA LINEA MITO È
LA NOSTRA AMBIZIONE



BARBERA D'ALBA SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA

PRODUCTION

The finest expression of the hills surrounding Alba, the grapes for this selection of Barbera d'Alba DOC Superiore come from the oldest vineyards with the best exposure and **from soils with a prevalence of marl and clay.**

Harvesting takes place at the end of September and is carried out entirely by hand. **Fermentation** occurs in **stainless steel tanks** and, after malo-lactic fermentation, the wine is left to rest for at least **four months in oak barrels** from which it draws its typical woody notes.

TASTING

The Barbera grape is one of the best known and most widespread in Italy; Barbera d'Alba Superiore is characterised by a deep ruby red colour.

The nose is dominated by spicy and fruity aromas that we also find in the mouth, in a wine that succeeds in combining elegance and strength.

Thanks to its characteristics, this product pairs well with boldly flavoured pasta dishes, elaborate meat-based main courses, such as stews, and medium-long aged cheeses.



PRODUTTORI
IN CLAVESANA



www.inclavesana.it