

Barbera d'Alba DOC Sovrana 2019

BACKGROUND

Beni di Batasiolo is one of the most predominant family-owned wine producer in Italy's Piedmont region. Since 1978, the winery has grown to encompass over 320 acres of estate vineyards. The Dogliani family works with the land and allows nature to ensure their wines' quality comes first. Batasiolo's vines prosper across nine beni or estates in Piedmont. The estates' soil, climate, and position among the hills produce a range of noble, elegant wines. For Barolo d'Alba DOC Sovrana, Barbera grapes are sourced from two prized Barolo vineyards: Bricco di Verne in Barolo and Tantesi in Monforte d'Alba. The juice is aged in Slavonian oak and French barriques before blending and additional aging in both stainless steel vats and bottle.

WINEMAKING & AGING

After malolactic fermentation in stainless steel vats, 30-40% of the juice is kept in French oak casks; the remainder is aged in Slavonian oak. After blending, the wine is aged for additional time in bottle.

TASTING NOTES

Ruby red with delicate purple tinges. An intense and persistent expression of ripe berries and cherries. Pleasant spicy flavors and delicate notes of wood and flowers. A high yet pleasing alcohol content marries well with a crispness that is typical of Barbera.



BATASIOLO

ORIGIN

Barbera d'Alba DOC, Piedmont, Italy

GRAPE VARIETIES

100% Barbera

SIZES

750ml

TECHNICAL DETAILS

ABV: 14%, TA: 6.3, RS: 1.6, pH: 3.4,
Closure: Cork

WINEMAKER

Oreste Dogliani



750ML

750ML

