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## BRAMÉ BARBERA D'ALBA SUPERIORE D.O.C.

**Classification:** Barbera d'Alba Superiore DOC

**Variety:** 100% Barbera

**Provenance:** Canale (Cuneo)

**Vinification and maturing:** Maceration on its own skins for 7 days at 28 °C. Minimum for 12 months in oak casks and afterward in bottles.

**Organoleptic characteristics:** Intense red color with shades of violet, bouquet of cherry and vanilla, great structure and good acidity, making it suitable for medium term aging.

**Serve with:** Pairs well with first and second courses according to the type of meat.

**Serving temperature:** 50°F



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