

*Podere*  
*Gianni Gagliardo*

## Barbera d'Alba Madame Superiore DOC, 2018

Lange and Roero, Italy

### *Wine Details*

The 2018 climate of September and early October allowed us to leave the grapes on the vine longer where necessary. 2018 has been called a "traditional vintage" with a great balance of its own. Harvested in October. 8 days of maceration with 100% malolactic fermentation. It comes from the union of grapes from two areas, Langhe and Roero. The former give depth and volume, and the latter minerality and fragrance. It is aged in large barrels and is characterized by a living and elegant fruit. Six months in large 35HL French oak barrels before bottling.

### *Vineyards/Region*

Lange and Roero

### *Tasting Note*

Dark ruby red. Fruity nose with herbal characteristics with notes of raspberry jam and hay. Immediate freshness on the palate and good length. Smooth and silky. Straight freshness, light tannins and minerality.

### *Food Pairing*

Pair with light pastas with vegetables, white meats, short to medium aged cheeses.

### *Varietal*

100% Barbera

<i>EAN</i>	<i>Pack/Size</i>	<i>ABV</i>
8017048000109	12/750ml	14%

### *Winemaker*

Stefano Gagliardo

### *Winery Certifications*

Certified Organic



gagliardo.it  
carolinawinebrandsusa.com

*Cost:*  
*Retail:*