

# Socré

Italy - Piedmont - Barbaresco (CN)



## SOCRÉ

BARBARESCO - CUNEO - ITALIA



**Ownership/Founders** Piacentino Family

**Start of Activity** 2000

**Vitiviniculture** Traditional

**Hectares** 9

**Bottles produced** 40.000

## BARBERA D'ALBA SUPERIORE

100% Barbera

**Production area:** Piedmont, Barbaresco (CN)

**Terrain:** sabbioso-argilloso con esposizione sud/sud-est

**Harvest:** manual

**Vinification:** 12 to 18 months in second- and third-passage oak barrels, followed by an additional 6 to 12 months in steel

**Refinement:** additional 6 months in bottle before release

**Color:** deep ruby red

**Fragrance:** Delicate aromas of blueberry and jam, slightly spicy finish

**Flavor:** Savory and balsamic, with notes of mint and verbena. Important body, integrated tannins and lively but not aggressive acidity, with a nice finish

**Alcoholic Grade:** 14% vol

