

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

