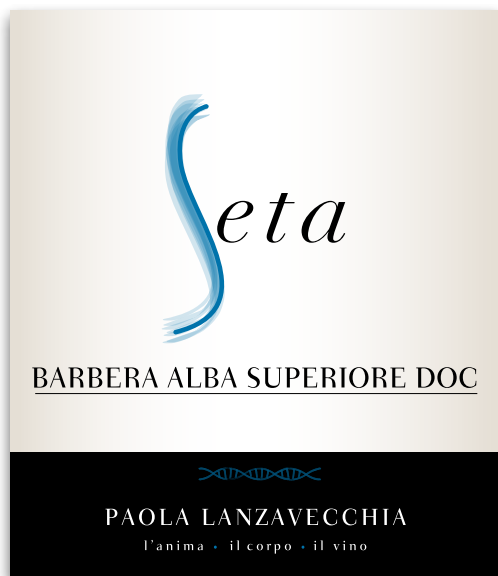


The feel of Seta (Silk) recalls the intimacy of a first touch, of a hug. A new way of learning through evoked sensations: softness and roundness are characteristic of Barbera, a complex wine that has, expressed in its own name, a Superior completeness, emphasized by aging in wood.



seta (silk)

It is difficult to explain the strength and energy that emanate from contact with another person: the warmth of an embrace or the pleasure of a caress are the favoured means of getting to know each other well.

Seta is the wine that represents touch, precisely for the sensation evoked in the mouth that is typical of the Barbera grape, known for its soft tannin, warm and enveloping when well vinified.



BARBERA D'ALBA SUPERIORE DOC SETA

GRAPE VARIETY

100% Barbera

PRODUCTION AREA

The grapes come from the Roero hills beyond the River Tanaro. The soil is rich in white clay alternating with whiteish marl and sand. The chosen vineyard is situated about 250 metres above sea level and has a south-westerly exposure.. Grapes are already selected during harvest for the Superiore denomination.

YIELD FOR HECTARE

50 hectolitres

VINIFICATION

The grapes are picked by hand in boxes, destemmed and soft-pressed. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks at a maximum of 30°C. Maceration lasts about fifteen days, during which frequent remontage is carried out.

This method results in a wine rich in structure and extract. Malolactic fermentation occurs immediately after alcoholic fermentation.

AGEING

After malolactic fermentation, the new wine is transferred to small second and third passage French oak casks, where it is aged for about one year.

ORGANOLEPTIC CHARACTERISTICS

Ruby red colour with purple highlights. Distinct scents of black and red berries, cinnamon, pepper and vanilla on the nose. In the mouth it is warm, velvety and full, also as a result of ageing which gives it a light woody note. The sweet, noble tannin is well sustained by the balanced acidity typical of the grape.

FOOD PARIRING

A big wine, it pairs well with pasta dishes with meat sauces, red meats, boiled meats, stews and medium-mature cheeses.

SERVING TEMPERATURE

18 °C. We recommend opening the bottle an hour before serving.

ALCOHOLIC STRENGTH

13.5% vol