

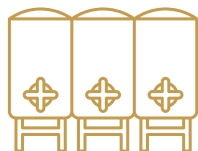


Gelso Barbera d'Alba Superiore

-Cantine Gemma-



Italy
Piedmont
Cuneo



VINIFICATION

The must is vinified in stainless steel tanks at controlled temperature.



AGEING

Once vinification is complete, the wine is aged for several months, with 50% in 500-liter Allier tonneaux and the remaining 50% in 30-hectoliter Slavonian oak barrels.



Intense ruby red with intriguing purple hues.



TASTING NOTES



The nose is rich and stimulating, with ripe sensations of plum and black cherry wrapped in warm, alluring spicy notes.



CLASSIFICATION

D.O.C.

WINE TYPE

Red

ALC./VOL.

14%



GRAPE VARIETIES

Barbera

AGRICULTURAL SYSTEM

In organic conversion



On the palate, it shows full body and good structure, marked by a balanced vein of acidity and supported by dense, well-integrated tannins.