

Oltretorrente Barbera Superiore Colli Tortonesi

Tortona



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| Wine | : Barbera Superiore Colli Tortonesi |
| Appellation | : Tortona |
| Grape varietal | : 100% Barbera |
| Age of Vines | : 60-100 year old vines |
| Soil | : Limestone, chalk, and fossilized shells |
| Yield | : 3 tons per hectare |
| Harvest | : End of October |
| Vinification | : 45 days skin maceration |
| Aging | : Fermentation and maceration in concrete tanks. 18 months sur-lie in barrels |
| Color | : Ruby red |
| Nose | : Intense and complex with black cherry, spice, and maquis, and licorice |
| Taste | : Lush mouthfeel with firm, fine-grained tannin and a crisp finish |
| Alcohol | : 14.5% |
| Bottle | : Burgundy |
| Stopper | : Natural cork |
| Size | : 12/750ml |



The Barbera Superiore functions as the calling card for the Oltretorrente winery, representing their oldest vines and the grape varietal most commonly associated with the Colli Tortonesi. Chalky, clay-influenced soils make the perfect base for barbera that conveys not only high-toned, bright red fruit, but also gives a textural sense of place. Michele delicately manipulates the wine down in the cellar, barreling the liquid in French oak after alcoholic fermentation and maceration takes place in concrete tanks. About two-thirds of the wine ages in neutral barrel while the remainder sees new oak. The result is a wine with balanced richness and density, harmoniously fusing the high-toned, acidic crispness typical of barbera from this region with the length and elegance of a world-class wine.