



BARBERA D'ALBA DOC MUGIOT

The separate vinification of the various parcels over the years has made it possible to identify Mugiot as the vineyard with the best characteristics for the production of a cellarable Barbera d'Alba. This explains the name given to this special varietal selection.

Mugiot in the Piedmontese dialect means “little pile”, which was the nickname given to the winery’s founder, Armando Piazza, who used to heap the wood he sold into little piles.

The Barbera bears the name Mugiot because in the same way it represents just a small part of the total production of Barbera.

Its ruby red colour is tinged with garnet nuances that become more noticeable on ageing, while the nose combines spicy, fruity and ethereal sensations, redolent with blackberry, jam, green pepper and vanilla, along with rose and underlying toasted notes. A warm flavour fills the mouth with softness, providing excellent structure and length. With its elegant complexity, this wine is good for serving throughout a meal, from hot appetizers to starters and well-structured mains.



Vineyards: various, located on the hills of San Rocco Seno d'Elvio in Alba, and partly in the hills of the Roero, in Guarene

Varietal composition: 100% Barbera

Harvest period: early October

Vinification and ageing: crushing of the grapes, and fermentation on the skins in steel. The wine evolves for 6-8 months in steel, followed by several months of ageing in the bottle, stored horizontally in underground cellars.

Alcohol: 13-13,5%

Colour: an intense burgundy with ruby highlights

Nose: fruity notes of blackberry, plum and jam, hints of rose petals, and a slightly spicy overtone.

Taste: full-bodied, warm and well-structured, with a long aromatic finish.

Food pairings: cured meats and cheeses, hot and cold starters. It goes well with both well-structured first courses and delicate white meat mains.

Bottle sizes 75 cl