



# BARBERA D'ALBA DOC SUPERIORE 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 grandfather of 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.



**Vineyard:** Mugiot

**Varietal composition:** 100% Barbera

**Harvest period:** early October

**Vinification and ageing:** crushing of the grapes, fermentation and maceration in steel. The wine evolves for around 12 months in barrques, followed by several months in bottles stored horizontally in underground cellars.

**Alcohol:** 13-14.5%

**Colour:** ruby red with garnet nuances

**Nose:** complex, with fruity and spicy hints of jam, blackberry, green pepper and vanilla predominating. Toasted notes of withered roses on the finish.

**Taste:** warm, soft and mouth-filling, with a long aromatic finish.

**Food pairings:** cold cuts and cheeses; good with both delicate and well-structured starters and mains.

**Bottle sizes** 75 cl

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