



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.

Bottle sizes: 75 and 150 cl



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 barriques, 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.