
Asso di Denari Barbera d'Alba Superiore "Asso di Denari"

Winery: Asso di Denari
Category: Wine – Still – Red
Grape Variety: Barbera d'Alba
Region: Roero / Piemonte/ Italy
Vineyard: in Guarene d'Alba, Roero
Winery established: 2020
Feature: Sustainable



Product Information

Soil: sand, marls
Elevation: 300 meters (984 feet)
Exposure: south-east
Vinification: Manual harvest, fermentation in steel with maceration for 20 days, cold temperature (24°). aged in 4 Slavonian and 2 French tonneaux for 4 months, then 8 months in the bottle.
Tasting Note: Barbera typically from Roero, with a bouquet of wild rose, cherry, plum, mint. Elegant mouth, with a perfect balance between acidity and fruit. Important Barbera, with structure, pleasant and important at the same time, with a balance that guarantees drinkability and pleasantness.
Production: 3,000 bottles

Producer Information

After 19 harvests in some of the most famous estates in the Barolo area as both a winemaker and storyteller, Daniele Gaia has stepped out for his solo debut with Asso di Denari.

Attempting to best express the unique characteristics of the territory of Roero, Daniele blends the inspiration of his hometown, a lifelong passion for winemaking and the deep desire to create something beautiful, resulting in a gorgeous wine reflective of his unique perspective.

With exceptional, southeast-facing sandy soil, the Barbera grape—Daniele's favorite and what he chose to feature in his Barbera d'Alba Superiore—shines. He harvests the fruit off of 50-year-old vines grown on a quaint 0.5 hectares (1.24 acres) in Guarene d'Alba, located in the southern part of Roero.

Enjoy one of the only 3,000 bottles made from Daniele's first harvest in 2020.