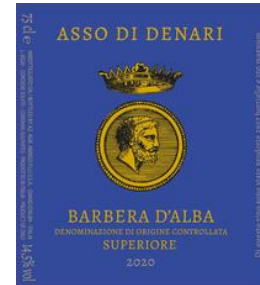

Asso di Denari Barbera d'Alba Superiore

Winery: Asso di Denari
Category: Wine – Still – Red
Grape Variety: Barbera
Region: Roero / Piemonte/ Italy
Vineyard in village of Castellinaldo in southern part of Roero
Winery established: 2020
Feature: Sustainable



Product Information

Soil: sand, marls
Elevation: 300 meters (984 feet)
Age of vines: 50+ years
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: A Barbera, typical for the Roero region, characterized by the marl and sandstone with high levels of permeability. It produces a more elegant and fresher Barbera d'Alba, compared to the structured Langhe Barbera d'Alba.
Aromas of wild rose, cherry, plum and mint. An elegant mouthfeel, with a perfect balance between acidity and fruit. Medium-bodied, fruit-driven and a long finish.
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. Daniele was born and raised in Castellinaldo d'Alba, which has the highest percentage of land planted with vines in Roero. All of his vineyards and his cellar are located here, in the real heart of Roero.

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. Since 2024, Daniele has also been producing a delightful Nebbiolo, that is aged in amphora and meant to be enjoyed young.