

## Your Vineyard, Location:



The wine maker: Enzo Brezza

Your acreage is located in Barolo in the Piedmont region in Italy. One of the main plots for this Barbera D Alba Superiore is located in the Cannubi vineyard in Barolo. The grape is 100% Barbera.

## Your Barbera D Alba Superiore:



### Description:

Barbera from several vineyards in Barolo including Cannubi.

Ruby red colour.

Aromas of cherries, plums, wild berries, pepper, oak, coffee.  
Balanced and elegant.  
Smooth tannins.

100% Barbera grape.

Very nice entry level wine.

### Food Pairing - Examples:



Ready to drink  
at arrival in 2024

Can be  
stored: 3-5+ yrs

Serving  
temp: 18-20°C

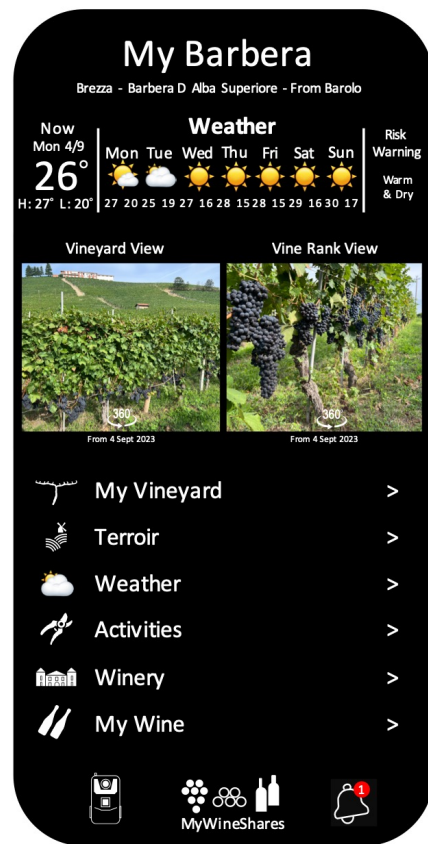
### Time Plan - 2025 Season:

Dormancy, Pruning	Jan - Mar 2025
Bud Burst	Apr 2025
Flowering	Late May 2025
Grape Growing	May-Sep 2025
Harvest, Pressing	Sep-Oct 2024
1st Fermentation	Oct-Dec 2025
Aging in Barrels	Jan 2026 -

### Delivery: Dec 2025

You will follow the 2025 growing season in the vineyard. An older vintage Barbera (2022) will be delivered to your local VP in Dec 2025.

## App Access:



In the app you will get to know your wine and your wine maker. You can also follow the grape growing and wine making process of your wine. Access to the app will be provided shortly after order confirmation.

## Winery:



## Price, Terms:

- Quantity: 6 bottles, 2022 Vintage
- Delivery: To your local VP
- Price: 2070 NOK in total (345,- per bottle)
- Payment schedule: - 100% at delivery (Dec 2025).
- In Norway, the wine can be picked-up at the local VP shop as a "spesialbestilling".

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For more information, see:  
[www.MyWineShare.com](http://www.MyWineShare.com)

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