



## BARBERA



### TECHNICAL NOTES

DESIGNATION OF ORIGIN: Provincia di Pavia IGT Barbera.

GRAPE: Barbera.

TRAINING SYSTEM: Guyot.

EXPOSURE OF THE VINEYARDS: south, south-east.

The grapes, harvested by hand in the vineyards surrounding the winery, are destemmed and crushed. The must ferments in contact with the skins at a controlled temperature for a period of time different from year to year. We use selected yeasts to start the alcoholic fermentation. The skins are then removed. Noble tannins are added to enhance the body and the elegance of the wine. After the fermentation, the wine is cooled down to a low temperature and clarified. The wine is then filtered, stabilised and bottled.

### TASTING NOTES

SIGHT: bright deep red colour.

NOSE: elegant, winery nose with fruity and floral notes.

PALATE: medium-bodied, with smooth tannins and a refreshing finish.

SUGGESTED PAIRINGS: it pairs well with meats (especially boiled meats) and bold-flavoured dishes.

SERVICE TEMPERATURE: 16-18 °C.

ALCOHOL: 14% vol

(the alcohol content may vary slightly from one bottling to another).

CONTAINS SULPHITES.

PRODUCT OF ITALY.

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