



PIEMONTE doc BARBERA 2022

Vine

Barbera 100%

Winemaker's notes

The Barbera grapes have been cultivated in Piedmont since medieval times. Grapes are sound and perfectly ripe, enjoying a high sugar rate and a good acidity which is typical of the Barbera vine. The vintage happens between the end of September and the beginning of October. Grapes are handpicked and put in crates to be brought into the cellar. The destemmer-pressing follows, then the must begins its fermentation with natural lees and on the skin. The following day pumpovers start to extract colour and aroma. The alcoholic fermentation continues slowly for 15 days. Then racking, i.e. the separation of the liquid from the skins, takes place. The wine is kept at a temperature of 20° C for about one month, to favour the malolactic fermentation. After some decanting necessary to make the product clearer, the wine is refined in stainless steel tanks.

Tasting notes

Colour ruby garnet-red, with purplish hints.

Intense flower **aroma**, suggesting rose and small brushwood fruits.

Mouthfeel full, harmonic and warm, with a pleasant, savoury finish.

Alcohol content: 14,5%

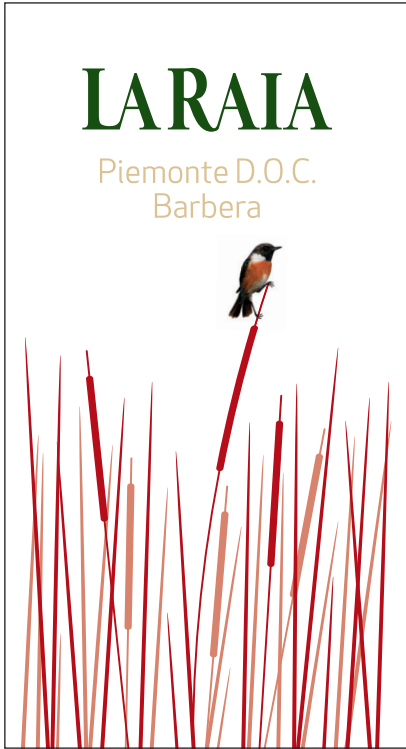
Perfect pairing

Its simplicity and immediacy make it the perfect match for every meal. It is excellent with meat sauces, roasts and medium aged cheese.

Best served: between 18° and 20° C.

Perfect storage

If stored in a cool dry place, and in the dark, at 10°/18° C, bottles keep unaltered for 4/5 years.



The typical red wine from Piedmont.

It has the right balance between freshness and minerality.