



PIEMONTE DOC BARBERA

Grapes

85% Barbera, 15% Nebbiolo

Production area

Piemonte; in the heart of Langhe and Monferrato - UNESCO World heritage.

Vinification

The grapes are hand picked and carefully selected on the tables in the cellar. The vinification at controlled temperature is followed by a skin maceration for 10 days with daily remuage.

The wine is then aged in small oak barrels for 3 months.

Description

Intense ruby red color and floral scents together with slightly matured red fruit nuances. In the mouth, it is full-bodied and round, with a soft aftertaste of dark chocolate due to the natural sugar level of about 8g. Persistent and with a slightly spicy aftertaste.

Food pairings

It is ideal with cold cuts and mature cheeses and perfect with chocolate desserts.

Serving temperature

16°-18°C

Bottle

Burgundy authentique

Characteristics

Alcohol: 14 %vol.

Residual Sugar: 8 g/l