

# BARBERA DOC

Wine made from Barbera grapes.

## GRAPES

Mono-crop barbera.

## VINES

The grapes come from old vines, Guyot trained, 1.80m between rows, 1m between vine stocks, and new vines:

Guyot trained, 2.50m between rows, 1m between vine stocks. 16-18 buds per vine. Clay limestone soil with good balance of organic matter. The vineyards are mown and mulched. The antiparasitic treatments with low environmental impact are carried out only when the seasonal weather conditions require it. The vines are thinned after flowering.

## YIELD

80-90 q hectare.

## HARVEST

The grapes are picked by hand at the end of September.

## ALCOHOL

12% vol.



## VINIFICATION

In steel tanks after destemming, on the skins for 8-10 days.

## AGEING

3 months in a tank then bottled for at least 40 days.

## CHARACTERISTICS

In the glass the wine is ruby red with purple hues. Good body. The bouquet is intense, complex, vinous with hints of red fruits. On the palate, it is dry, warm, with good acidity and tannins. Good balance, intensity and afternotes. Any deposits are a sign of the natural evolution of the wine.

## SERVING TEMPERATURE

16-18°C.

## FOOD PAIRING

The acidity and the tannicity of this wine make it ideal with traditional dishes such as meat ravioli, roast red meats, pot roasts and stewed game.

