

# BAR-NOT IGT

Wine made from Barbera and Pinot nero grapes. 2015

## GRAPES

50% barbera, 50% pinot nero.

## VINES

Pinot nero: 2.5m between rows, 0.90m between vine stocks. 10-18 buds per vine. Soil: clay. Barbera: 2.5m between rows, 1m between vine stocks. Soil limestone clay with a good balance of organic matter. 15-18 buds per vine. 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

30-40 q hectare.

## HARVEST

The grapes are all picked by hand; pinot nero at the end of August, barbera at the end of September.

## ALCOHOL

12,5% vol.



## VINIFICATION

Vinification takes place separately in steel vats after destalking, with ten days on the skins. The musts are combined after fermentation.

## AGEING

In steel vats for 4-5 months, brief period in used barriques, then a minimum of 40 days in the bottle.

## CHARACTERISTICS

In the glass the wine has a bright ruby red colour. Good consistency. To the nose it is intense with good complexity, concluding with notes of red fruit and sweet spices. On the palate it has good tannicity and acidity, tempered by the time on the wood. Notes of ripe red fruits, sweet spices and tobacco.

## SERVING TEMPERATURE

18-20°C.

## FOOD PAIRING

Meat ravioli with meat sauce, traditional risottos with sausage or chicken livers, pot roasts and stews, game.

