



# COLLI PIACENTINI DOC BARBERA

**GRAPE:** Barbera 100%  
produced by cultivating the vineyard  
scupulously following the directives  
imposed for Organic productions.

**ALCOHOL:** 14% vol. 750

**WINEMAKING:** very soft pressing  
of grapes and fermentation in stainless  
steel tanks, with both autochthonous and  
selected yeasts.

**COLOUR:** deep ruby-red with purple  
hints.

**AROMA:** very intense, fruity with  
sensations of blueberry and cherry jam.

**FLAVOUR:** elegant and enveloping,  
round and balanced. Good acidity and  
balance of compounds.

**SENSATIONS:** wine with a strong  
structure, pleasant nose-palate harmony.  
Slightly tannic.

**SERVING:** 16° - 18° C; to serve  
in a tall, rounded, tulip-shaped glass  
with a narrow opening.

**FOOD PAIRING:** well matched with  
strong flavourful dishes, from appetizers  
to middle courses, as well as with grilled  
meats, game and well-aged cheeses.