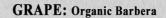
BARBERA FERMO BIOLOGICO ORGANIC RED STILL WINE





ALCOHOL CONTENT: 14% vol.

## IN THE VINEYARD:

AVERAGE ALTITUDE: 130 a.s.l. GROUND: calcareous - clayey soil FARMING SYSTEM: Guyot HARVEST TIME: mid-September

couple of months in steel vats.

IN THE CELLAR: once in the cellar, the grapes are de-stemmed and the berries are softly pressed.

The must, together with the skins, is brought into steel vats at a controlled temperature where it will remain for about ten days in order to obtain a good structure of the wine. before reaching the bottle, the wine ages for a

IN THE CHALICE: Ruby red color with purple reflections, brilliant, intense and luminous.

Winy bouquet and notes of ripe red fruit, dried plum, cherry, black cherry, hay, undergrowth, red rose and wild violet.

In the mouth, round, soft and enveloping with a good acidity that supports the very present alcohol. Good sapidity and young non-invasive tannins.

Excellent paired with seasoned salami, lasagna with meat sauce and mushrooms, cooked salami, mixed grills and baked meatloaf.

SERVICE TEMPERATURE: 16°-18°C

FIRST HARVEST: 2018

PRODUCT FORMATS: 0,75 lt

