

BARBERA FERMO

BIOLOGICO

ORGANIC RED STILL WINE



GRAPE: Organic Barbera

ALCOHOL CONTENT: 14% vol.

IN THE VINEYARD:

AVERAGE ALTITUDE: 130 a.s.l.

GROUND: calcareous - clayey soil

FARMING SYSTEM: Guyot

HARVEST TIME: mid-September

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 couple of months in steel vats.

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

