



GRAPES: 100% Barbera

PRODUCTION ZONE: Oltrepò Pavese, Lombardia

APPELLATION: Oltrepò Pavese DOC (*denominazione origine controllata*)

SOIL: Calcareous-clayey

AGE OF VINES: 15 years old

TRAINING SYSTEM: Guyot

VINES PER HECTARE: 4,000

HARVEST TIME: from the end of August

VINIFICATION METHOD: maceration with the skins in steel vats

AGEING: maturing in stainless steel tanks

ALCOHOL CONT. BY VOL.: 12,5%

PACKAGING: 12 bottles per carton

SERVING TEMPERATURE: 16-18° C (61-64° F)

CLOSURE: Cork

TOTAL PRODUCTION: over 80,000 cs.

TASTING NOTES

COLOR: ruby with violet nuances

BOUQUET: concentrated aroma and flavour reminiscent of woodland berry fruits

PALATE: pleasantly fresh and fruity with an impressive length

FOOD PAIRING: a wine that can be drunk throughout the meal, which also goes particularly well with richly flavored dishes, roasts, grilled meats and cheeses