

STILL RED WINES

BARBERA

D.O.C. COLLI PIACENTINI

ESSENCE
OF
OUR LAND



BARBERA
D.O.C COLLI PIACENTINI
GRAPE VARIETY

The wine is made from Barbera grapes grown in the winery's Pernice and Cabà vineyards, using the traditional vertical-trellised espalier system, maintaining a low plant yield, and the harvest is done manually.

VINIFICAZIONE

The maceration lasts about ten days. The wine is then settled for a short period in wooden casks, to soften the flavour.

It is then bottled in springtime and left to settle in the bottle.

ALCOHOL CONTENT

12% vol.

SENSORIAL ANALYSIS

Limpid ruby red colour, intense fruity aroma with hints of red fruits, dry and warm on the palate.

PAIRING

Pair with meat-filled ravioli, red meat roasts and aged cheeses.

SERVING TEMPERATURE

18 - 19° C



MARIA
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