

Barbera



Red Sparkling



GRAPE: Barbera

ALCOHOL CONTENT: 12% vol.

IN THE VINEYARD:

- **AVERAGE ALTITUDE:** 170 a.s.l.
- **GROUND:** calcareous-clay soil
- **FARMING SYSTEM:** Guyot
- **HARVEST TIME:** first half of September

IN THE CELLAR: after destemming of the bunches, the grapes are softly pressed and transported to the fermenters where the skins and must rest for a few days during which alcoholic fermentation begins. After separation from the skins, the must is transferred to an autoclave for secondary fermentation to produce a sparkling wine.

IN THE GLASS: The wine's exuberant vibrancy sets off its deep ruby red colour.

The nose has pleasant sensations of ripe plum, black cherry and light citrus notes that remain through the tasting.

In the mouth, it is enveloping, fresh, lively and slightly mineral.

Its softness contrasts the perceptible but non-aggressive tannins.

It pairs ideally with slivers of raw horse meat, young red meats, carne salada, cooked salami, beef escalopes with balsamic vinegar and stewed pork trotter.

SERVING TEMPERATURE: 12-14°C (summer)
14-16°C (winter)

FIRST HARVEST: 1985

WINE FORMATS: 0.75 l

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