



This is a selection of Barbera grapes exclusively from our vineyard in Verduno, within the subzone "Neirane." Produced only during exceptional vintages, the wine is aged for 10 months in French oak barriques and one year in bottle. It shows great structure and complexity, with notes of vanilla and chocolate that will evolve in time towards spiciness.

GRAPE - Barbera 100%

VINEYARDS - A vineyard of 1.38 Ha located in Verduno, in a subzone called Neirane

SOIL TYPE - The soil texture is a good balance of sand, silt and clay, rich in lime

DENSITY OF PLANTS - 5,500 vines/Ha

PRODUCTION - 11,600 bottles

DATE OF HARVEST - Early to mid-September (5th and 6th September in 2017)

WINEMAKING - Maceration for one week at 26°C (79° F)

AGING - 10 months in French oak barrels

ALCOHOL - 14,80% by vol.

ACIDITY - 5,90 g/l

LONGEVITY - From 5 to 12 years

TASTING NOTES - Very deep ruby red color. Rich and deep fruity flavor, well integrated with the spicy notes coming from the aging in small French oak barriques, revealing well-balanced juicy and jammy sensations in the mouth. The overall perception of this wine is full and silky, its body is well structured and with good longevity. Long-lasting aftertaste, characterized by chocolate and vanilla scents

FOOD PAIRINGS - It pairs well with pasta and risotto, excellent with poultry and game

SERVING TEMPERATURE - 16°/18°C | 60°/64°F

SIZE - Bottle 0.75 l – Magnum 1.5 l