



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

GRAPE - Barbera 100%

VINEYARDS - A vineyard of 1.38 Ha located in Verduno, Neirane area

SOIL TYPE - Calcareous/Clayey

DENSITY OF PLANTS - 5,500 vines/Ha

PRODUCTION - 7,920 bottles

DATE OF HARVEST - September, 20th 2015

WINEMAKING - Maceration for one week at 26°C

AGING - 10 months in French oak barrels

ALCOHOL - 15.00% by vol.

ACIDITY - 6.10 g/l

LONGEVITY - From 5 to 12 years

TASTING NOTES - Very deep ruby red color. Rich and deep fruit flavor, well integrated into the pleasant sensation coming from the aging in small French oak barriques, giving surprising jam sensations to the wine. The perception of this wine is full and silky, its body is well structured and with a good longevity. Long lasting after – taste, characterized by chocolate and vanilla scents

FOOD PAIRINGS - It pairs well with pasta and risotto. It's excellent with poultry and game

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

SIZE - Bottle 0.75 l – Magnum 1.5 l