



PIEMONTE DOC BARBERA D.O.C.

Barbera is the signature grape of Piedmontese wine-maker, a grape variety that has given great satisfaction to vine-grower over the time

Piemonte Barbera is a youthful and fragrant wine. An everyday wine, a classic wine for dynamic people

Grape varieties: BARBERA 100%

Vineyard location: medium hillside (200-300 m asl)
calcareous compact soil well exposed

Vinification

The grapes harvest is made by hand in September

The grapes are de-stemmed and soft crushed.

The fermentation takes place in stainless steel tanks around 7-8 days with floating cap and frequent pumping over of the must to optimize the extraction of polyphenolic substances

Ageing

The wine stays for a short period in stainless steel tanks before the bottling

Tasting Notes:

Red purple colour

Bouquet vinous with fruit notes

Fragrant and inviting in the mouth

Food pairing:

It is perfect for every day meals.

Ideal with snacks and quick lunches.

Serving temperature: 18°-20° C

Bottle size

Lt. 0,75 -1,50



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