



The typical red wine from Piedmont.
It has the right balance between freshness and minerality.

PIEMONTE **doc** BARBERA BRUENTE



Grapes

Minimum 85% Barbera

Winemaker's notes

The Barbera grapes have been cultivated in Piedmont since medieval times. When the grapes are ripe, they are characterised by high sugar levels and a balanced acidity, typical of the Barbera vine.

The harvest happens between the end of September and the beginning of October. Grapes are handpicked and then brought to the cellar where they are destemmed. The fermentation is completed with the skins.

The following day pumpovers are completed to extract colour and aroma. The alcoholic fermentation continues slowly for 15 days. Then racking, i.e. the separation of the liquid from the skins, takes place.

The wine is kept at a temperature of 20° C for about one month, to favour the malolactic fermentation. After some decanting necessary to make the product clearer, the wine is refined in stainless steel tanks.

Tasting notes

Colour: ruby garnet-red, with purple hints.

Aroma: intense floral notes, suggesting rose and small brushwood fruits.

Mouthfeel: full, harmonic, and warm, with a pleasant savoury finish.

Perfect pairing

Its immediacy make it the perfect match for every meal. It is excellent with meat sauces, roasts and medium aged cheese.

Best served: between 18 and 20° C.

Perfect storage

If stored in a cool dry place, and in the dark, at 10/18° C, bottles keep unaltered for 4/5 years.

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