



## PIEMONTE D.O.C. BARBERA PASSITO



The latest harvests, with particularly hot temperatures, gave us particularly sweet grapes.

Hence the desire to reinterpret Barbera thanks to the revitalization of an old tradition (now almost forgotten) handed down in the Langhe and Monferrato.

The drying technique of the grapes allows to concentrate all the best of the fruit, enhancing its main characteristics, creating an excellent combination between the full body of Barbera and the sweetness given by the drying process.

### ORGANOLECTIC AND TECHNICAL CHARACTERISTICS

**GROWING AREA:** Piemonte – Monferrato

**VARIETY:** 100% Barbera

**WINE-MAKING PROCESS:** The grapes are dried on selected rows sheltered from the rain, then gently pressed. Classic red vinification, with soft pressing of the grapes, fermentation in controlled-temperature vats (28-30 C°) for about 10-15 days with macro-oxygenation. At the end of fermentation, there is racking and aging period for 9-12 months in barrique. Subsequently, another 6 months of aging in steel tanks and bottling.

**COLOR:** purplish red and intense garnet with purplish reflections

**SMELL:** the nose reveals a fine, persistent and balanced bouquet, characterized by floral notes and hints of wild berries.

**TASTE:** intense, warm and full body. Surprisingly soft and persistent balance ottimo con piatti di carne elaborati o da assaporare come vino da meditazione.

**PAIRING:** excellent with elaborate meat dishes or to be enjoyed as a meditation wine.

**Alcohol:** 15% Vol. **Total Acidity:** 6,5 gr/l



Bordeaux



100% Barbera



18°C scaraffato in  
decanter 1h prima



Conservare  
bottiglia in  
orizzontale