



## BARBERA DELL' OLTREPÒ PAVESE DOC

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### GRAPES

100% Barbera

### PRODUCTION AREA

Loc. Colombara, Torrazza Coste

### GROWING SYSTEM

Guyot

### YIELD

4.000-5000 Vines/Ha

### VINEYARDS

The vineyard has an altitude of 280 meters above sea level and an East and West exposure. The soil is shallow and characterized by a significant limestone component.

### WINEMAKING

The destemmed grapes are crushed and transferred to stainless steel tanks. Then inoculated with selected yeasts to initiate fermentation at controlled temperature. Daily pump-overs are performed for optimal extraction of color.

### AGEING

12 months in French oak barrels of second and third passage.  
3-4 months of further bottle ageing

### TASTING NOTES

Bright ruby red color. Intense fruity and winery aroma. A full body wine with a round taste with a good acidity and flavours of red berry fruit like wild strawberries, redcurrants and raspberries.

### SERVING TEMPERATURE

12°-14°C

### ANALYTICAL CHARACTERISTICS

Alc. Vol. 13,50%; Total acidity 6,00gr/lit; Residual sugar 2,50gr/lit

