Barbera IGP

Ruby-red – almost purple – color the flavor is dry, full-bodied, harmonic, and perfectly tannic.

Barbera dell'Emilia IGP

Barbera

200 - 210 q.li per hectare

Hills and plains near Bologna

1 - 2 years

16 - 18° C

The freshly harvested grapes are destemmed and simultaneously pressed; then, they're transported in large, modern vats where they ferment with the skins in order to get the most intensity in term of colors and smells. During the fermentation process, the must is oxygenated by being pumped over the grape dregs. The next operation is the racking off: marc and must are separated and the must is separated from the sediment by being poured periodically in vats. The wine is then ready to be filtered and bottled.

Ruby-red – almost purple – color; the flavor is dry, full-bodied, harmonic, and perfectly tannic.

It pairs well with well-seasoned dishes and meat.

0,75 liters. Also available in 20 liters barrels.

DALFIUME
NOBILVINI

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