



Piemonte DOC Barbera Denominazione di Origine Controllata



APPELLATION

Piemonte DOC Barbera

AREA OF PRODUCTION

Piemonte

GRAPES

100% Barbera

VINTAGE

2022

SOIL COMPOSITION

Sand and limestone

VINIFICATION

Hand harvesting. Crushing and destemming. Fermentation in stainless steel at controlled temperature.

TASTING NOTES

Deep purple colour. Flavourful notes of cherry, strawberry and plum with a hint of lavender. A rich mouthfeel and the fresh acidity make it a very juicy wine. Medium tannin on the palate.

FOOD PAIRING

Versatile wine, it pairs well with a variety of dishes, in particular grilled meat, pasta with bolognese sauce,

Museo Nazionale Collezione Salce

TITOLO Rapallo
SOGGETTO Il castello di Rapallo
posizionato sull'omonimo golfo.
DATA 1928

truffle risotto, cold cuts and mature cheeses.

ALCOHOL

13%

SERVING TEMPERATURE

16-18 °C

RESIDUAL SUGAR

0.1 g/l

ACIDITY

6.4 g/l

OTHER CHARACTERISTICS

Suitable for vegans.

