



*Volpi*

## PIEMONTE DOC BARBERA



<b>GRAPE VARIETY</b>	100% Barbera
<b>PRODUCTION</b>	90 hl/Ha.
<b>LOCATION</b>	vineyards in the hilly area of South West Piedmont in the vocated area of Monferrato and Alessandria.
<b>VINEYARD</b>	south east to south west exposure, medium-high slope, with sandy soil rich in aracenus marl
<b>VINIFICATION</b>	fermentation of must for about 10 days with skins at 26° -28° C.
<b>MATURATION</b>	in temperature-controlled stainless steel vats for few months after the fermentation
<b>CHARACTERISTICS</b>	Color is bright, intense ruby red when young, with garnet red reflections with aging. Bouquet is vinous, intense and rich, full and generous. The taste is elegant, dry, well-bodied, with the right acidity and well integrated tannins.
<b>ALCOHOLIC CONTENT</b>	12 % vol.
<b>SERVING TEMPERATURE</b>	18 - 20 °C.
<b>FOOD PAIRINGS</b>	The right acidity level makes it perfect for all tomato-sauce based food and therefore it is excellent with pasta with red sauce, pizza and most of the light red-meat dishes.