VINIMACCAGNO

PIEMONTE BARBERA D.O.C.

General description:

Barbera is a typical wine of Piedmont. It is obtained from the grape with the same name which is, as far as we know, not as old as the others grown in Piedmont, such as muscat, grignolino and nebbiolo. It has spread constantly over the centuries and is now the most commonly used red grape in the region. The barbera grape can be sold under several 'denominazioni di origine controllata' (controlled designations of origin), often with special types, such as barbera di Asti or d'Alba. "Barbera vivace" is another typical Piedmontese wine, young and slightly sparkling. There are significant differences between the barberas of Alba, Asti and Monferrato, due to the variation of the regional territory of each zone. A very classy wine, appreciated on international tables, it is also very well suited for cooking certain traditional Piedmontese dishes, such as meat roasts or risottos.

PIEMONTE BARBERA D.O.C.

Name: Piemonte Barbera D.O.C. (Controlled designation of origin).

Training system: Guyot with a single cane per fruit.

Soil type: clay and sometimes chalky.

Harvest time: end of September.

Grape variety: Single variety Barbera.

Vinification: in stainless steel tanks at controlled temperature with medium-long maceration.

Ageing: in steel and then in bottles for three months.

Serving temperature: 18°C.

Bottle: Bordeaux.

Colour: Deep ruby red.

Flavour: intense and heady, dry and balanced, a young wine with hints of fruits and red berry.

Food pairings: an all-round wine that can accompany entrées, roast white or red meat as well as medium-mature cheese.

Alcohol content: Alc./Vol. 13%.

Available in: 1,5 l e bottle.

Back label

Piemonte Barbera D.O.C.
(Controlled designation of origin).

More or less deep red colour. Delicate, characteristic bouquet. Dry, slightly tannic, pleasant to the palate. This is a delicate, all-round wine. Serving temperature 15-18°C.

Bottled by Vini Maccagno S.a.s.
Ferrere - Italy.

Contains sulphites.
Produced in Italy.

1,5 l e Alc./Vol. 13%.