



# PIEMONTE DOC BARBERA

## Grapes

Barbera 85%, Nebbiolo 15%

## Production area

Piemonte; in the heart of Langhe and Monferrato - UNESCO World heritage.

## Vinification

The grapes are hand picked and carefully selected on the tables in the cellar. The vinification at controlled temperature is followed by a skin maceration for 10 days with daily pumping over. The wine is then aged in big wooden barrels for 3 months.

## Description

Intense ruby red color and floral scents together with slightly matured red fruit nuances. In the mouth, it is full-bodied and round, with a soft aftertaste of dark chocolate due to the natural sugar level of about 6g. Persistent and with a slightly spicy aftertaste.

## Food pairings

It is ideal with cold cuts and mature cheeses and perfect with chocolate desserts.

## Serving temperature

16°-18°C

## Bottle

Burgundy Authentique

## Characteristics

Alcohol: 13.5 % vol.

Residual sugar: 6 g/l



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