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Casali del Barone

Barbera Piemonte DOC



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.

Barbera	**Langhe, Piemonte**	**16-18 °C**	**Alcol: 13.5%** **Zuccheri: 6 g/l**