



O.P. BARBERA D.O.C.

La Desiderata

AVAILABLE FORMATS

750 ml (bottle)

ALCOHOLIC CONTENT

13 – 14 % by vol. (depending on vintage)

GRAPE VARIETY

Barbera, Croatina

GEOGRAPHIC LOCATION

First hill slope Oltrepo` Pavese (across Po river from Pavia) in the San Damiano al Colle, Montu` Beccaria and Rovescala districts

VINEYARD CHARACTERISTICS

Soil derived from disintegration of arenaria and calcareous rocks with a high clay component, located at 220-280 meters (721-918 feet) a. s. l.. Traditional Gujot and spurred cordon cultivation methods

VINEYARD AGE

10-50 years

VINIFICATION

Fermentation with maceration over the skins in steel tubs, at a controlled temperature of 28-30 degrees Celsius (82-86 Fahrenheit) for 10-12 days

REFINEMENT

Following the drawing off, the product is placed in part (about 30%) in French oak barrels (barriques), 225 liters (59 gallons) each for refinement for 3-4 months. The barrels are 40% new, 30% second usage, 30% third usage. After this period, the wine is left in steel tanks for an additional 2 months

ORGANOLEPTIC CHARACTERISTICS

Intense ruby red colour, vinous and fruity fragrance (blackberry). Pleasantly tannic and very vinous to the taste. Intense aroma

GASTRONOMIC ACCOMPANIMENT

Red and white meats, game, well-seasoned main courses, mature cheeses

SERVE AT 18°