



O.P. BARBERA D.O.C.

Vigna Preda

AVAILABLE FORMATS

750 ml (bottle)

ALCOHOLIC CONTENT

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

GRAPE VARIETY

Barbera, Croatina, Uva Rara

GEOGRAPHIC LOCATION

First hill slope Oltrepo` Pavese (across Po river from Pavia) in the San Damiano al Colle district

VINEYARD CHARACTERISTICS

Soil derived from disintegration of arenaria and calcareous rocks with a high clay component, located at 235 meters (770 feet) a. s. l.. Traditional Gnjot cultivation method

VINEYARD AGE

35 years

VINIFICATION

Fermentation with maceration over the skins in steel tubs, at a controlled temperature of 25-28 degrees Celsius (77-82 Fahrenheit) for 10-12 days. Following the drawing off a period of refinement begins lasting 18 months in French oak barrels (barriques), 225 liters (59 gallons) each. The barrels are 40% new, 30% second usage, 30% third usage. Subsequently, the wine is left in steel tanks for an additional 12 months

REFINEMENT

Following the drawing off a period of refinement begins lasting 18 months in French oak barrels (barriques), 225 liters (59 gallons) each. The barrels are 40% new, 30% second usage, 30% third usage. Subsequently, the wine is left in steel tanks for an additional 12 months and in bottles for at least 12 months

ORGANOLEPTIC CHARACTERISTICS

Ruby red colour with pink tones. Intense and complex aroma. Immediate vinous sensations are followed by floral notes of violet, red fruits, cherry, raspberry, plum and wild berries. To the taste, the sweet and velvety tannins are well integrated within the elegant and structured body. Lingering aromas

GASTRONOMIC ACCOMPANIMENT

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

SERVE AT 18°