



• A L E M A T •

OUR WINES



BARBACRO'

Vino Rosso

Grape varietal: Barbera 70% - Croatina 30%

Wine making: fermentation is made in stainless steel tanks at a controlled temperature of 28°C, the most-wine is kept in contact with skins for 5-6 days, then we proceed with racking off and pressing. Malolactic fermentation follows at a controlled temperature of 20°C.

Aging process: the wine is aging in stainless steel vats for 4 months than it is bottled. Two more months in bottle before sale.

Colour : deep ruby.

Nose : cherry, red fruits, plum.

Serving temperature: 15 - 16°C.

Food pairing: excellent for the entire meal, cured meats, first courses.