

CANTINA TÀIA

Barbera

Harvest 2023

The vintage began with a rather mild autumn-winter, the spring was full of unpredictability with a fluctuating May. The summer was characterized by high temperatures but with a cooler finish that allowed us to harvest perfectly healthy grapes.

Appellation: Oltrepò Pavese Barbera DOC

Grapes: Barbera 100%

Years of implant: 2006

Altitude: 286 m a.s.l.

Exposition: West

Soil: Clay

Cultivation system: Guyot

Harvest: by hand in small boxes of 20 Kg the second week of September

Winemaker: Nicola Biasi

Analytical data:

Alcohol: 14,00 %

Residual sugar: 1,75 gr/l

Total acidity: 7,95 gr/l

pH: 3,16

Vinification

Barbera undergoes its alcoholic fermentation in concrete tanks for about two weeks. During the vinification, frequent pumping over and some de-lestage are carried out to extract the characteristics of the variety from the skins to the maximum. After racking, Barbera continues its refinement in concrete until bottling.

Tasting notes

Our Barbera has an intense ruby red color, with prevailing scents of red fruits, rose and blackberries on the nose. The sip is intriguing, dry, slightly savoury, enveloping and with a slightly invasive tannin, always accompanied by a pleasant freshness.

Food pairing

Excellent to sip with game, roasts, braised meats and red meats in general, but also with an appetizer based on cured meats and mature cheeses.



Stefania
Scarabelli