

# BERTÈ & CORDINI



## BARBERA

### Barbera OP doc

**GRAPES VARIETAL:**

Barbera 100% (autochthonous grape variety).

**PRODUCTION AREA:**

Oltrepò Pavese - South West Lombardy.

**SOIL:**

Mixed calcareous clayey.

**VITICULTURE:**

vertical shoot positioned, low yields (50-60 hl/ha).

**HARVEST:**

by hand after verification of optimal ripening level (end of September).

**TECHNICAL CHARACTERISTICS:**

Sugar 18-20%

Total acidity 8-10 g/l

pH 3,1

**WINEMAKING:**

destemming and crushing, 4 days of skin contact and fermentation at 25°C in steel tanks.

Second fermentation of the residual sugars in autoclaves at controlled temperature (16-18°C).

**BOTTLING ANALYTIC DATA:**

Alcohol 12% vol.

Total acidity 7-7,5 g/l

pH 3,3

**TASTING NOTES:**

Deep ruby-red colour, dry, medium-bodied, slightly tannic, and fizzy.

**ALCOHOL VOLUME:**

12% vol.

**BEST SERVED AT:**

12° C.

**SERVED WITH:**

braised meats, red meats, roasts, sausage and wild game.

