



BARBERA RUBICONE

Indicazione Geografica Tipica



Alcoholic fermentation with selected yeast strain for 7 days at 25°C. Post fermentation, the skins are soft pressed off and the wine drained to tank to complete alcoholic fermentation. The wine is racked off fermentation lees before malolactic fermentation. Ageing in tank.

GRAPES: Barbera

PRODUCTION ZONE: Area of Rubicone

CONTENTS: 5,000 lt.

ALCOHOL CONTENT: 11,00% Vol.

RESIDUAL SUGAR: 6 g/l

CHARACTERISTICS: Intense red with a vinous scent and characterized by a full-bodied taste, rightly tannic.

SERVING SUGGESTIONS: Wisely coupled with white meat roasts. Excellent with salami and cheeses.

SERVING TEMPERATURE: 16-18°C