



PIEMONTE DOC BARBERA

Piemonte, Italy

Method & Production

Fermentation for 8/10 days at controlled temperature in a programmable stainless steel vats.

Tasting Notes

This bright ruby red Barbera with garnet reflections, boasts a fresh and fruity intense bouquet. It is full-bodied but refreshing with a bright acidity and dryness that balances and lifts the soft, ripe fruit. An easy-drinking, inviting and moreish wine.

Food Matching

This is a versatile, everyday drinking Barbera. It can be paired with most courses, from hors d'oeuvres to cheeses.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan |
|-----------------|----------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|
| Red Wine | | | | | | | | | |
| VV0218 | Piemonte DOC Barbera | Barbera | 2018 | 12.0% | Tap/Spout | 1X10lt | No | No | No |