



CASTELLO DI CIGOGNOLA

BARBARASSO BARBERA PROVINCIA DI PAVIA I.G.T.



Wine type:	Red wine
Grapes:	Barbera
Appellation:	Provincia di Pavia IGT
Production area:	Lombardy, Italy
Cellaring:	3 years
Bottle size:	750 ml
Serving temp.:	16 - 18° C
Alcohol content:	14,5% Vol.

Colour: Deep ruby red colour.

Fragrance: Notes of ripe wild strawberries and red fruits.

Taste: Soft and intense, with an acidic vibrancy of the Barbera.

Pairing: It perfectly matches with roast and grilled meats, game and hard cheese.

VINIFICATION:

The Barbera grapes from which Barberasso is made are well selected and have been left on their vines for an extra long time with many warm sunny hours (appasimento technique). They have combined the sweetness to the natural acidity of Barbera with a partial whole bunch fermentation. Half of the wine is aged for 10 months in 600-liter tonneaux barrels, before being bottled with the other half of the wine.

