



BARBACARLO PROVINCIA DI PAVIA IGT

Classification: Rosso Provincia di Pavia IGT

Variety: 50% Croatina, 30% Uva Rara, 20% Ughetta

Provenance: Broni (Pavia), Italy

Yield/ha: 55-60 quintals/hectare

Soil:

Exposure:

Vinification and maturing: Bottled in the spring following the harvest hand, after being in oak barrels for 8 months. The bottles are placed in a horizontal position for about 60 days, then stored in vertical position.

Acidity:

Alcohol content: 14.5%

Organoleptic characteristics: intense ruby red with garnet color. The scent is typical of Croatina and Ughetta grapes and of the land where the vines grow. The taste is sweetish, strong, vinous, tannic, lively mousse bright red.

Serve with: If it's dry, it pairs well with stew and boiled meats; if it's vintage to taste out of meals with friends or with cheeses.

Serving temperature: 64-68°F

