

PIEMONTE BARBERA DOC “PRIMO OTTOBRE”

Primo Ottobre is a complex and elegant wine.

Few bunches from a few selected rows give an excellent product with a great body and structure.

The aging period of 18 months in oak barrels after the fermentation gives a bouquet of important tertiary aromas (licorice, pepper, tobacco, leather) that complements the olfactory range. Primo Ottobre (October 1st), is the deadline before which the grapes for this wine are never harvested. As well, it is the date on which this wine goes on the market, 2 years after the harvest.

Primo Ottobre is the signature of Luciano Ghio.

TECHNICAL INFORMATION

Vine: 100% Barbera

Harvest period: after the 1st of October

Bottling period: August 2 years after the harvest

Temperature of service: 18°- 20°

Tit. Alc.: 15% Vol.

GASTRONOMICAL SUGGESTIONS

Excellent with great red meat and game dishes, great with aged cheeses. It is the ideal wine to pair with important tasty meals such as mushrooms and truffles.

