



OLIVETTA



PIEMONTE BARBERA

GRAPES	100% Barbera
WINE MAKING	After fermentation, maceration between wine and skins at a controlled temperature for a minimum of 20 days, natural malolactic fermentation.
FINISHING	In stainless steel tank.
% VOL	13,5% vol.
TOTAL ACIDITY	5,5 g/L
ORGANOLEPTIC CHARACTER	Ruby red with purple reflections. Winy and fruity, faint traces of cherry and redcurrent. Smooth and well-balanced, pleasantly acidic with a good aftertaste.
BEST ACCOMPANIED	A wine that can be drunk through out the meal, ideal with starters, first courses and white, eats.
SERVING TEMPERATURE	Serve at 16-18° in medium sizes wine glasses.
BOTTLES/YEARS	2500

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