SANTA VITTORIA

PIEMONTE BARBERA

DOC

Grape variety: 100% Barbera

Growing location: Monferrato and Langhe

Vineyard position: west, south-west

Soil: calcareous sand-rich marly soil

Vine training system: guyot

Grape harvest: end of September, early October

Vinification: the fermentation takes place in stainless steel tanks for around 6-7 days at a temperature of 23-25 °C. During this time, the must is pumped over the cap in order to optimize the extraction of the tannins and colour. As soon as the alcoholic fermentation has ended, the wine is racket into concrete tanks for the malolactic fermentation, which is completed by December.

Ageing: the wine is aged partly in new barrels made of oak from Allier, and partly in large Slavonian oak casks. It stays in wood for some months, and is bottled in late spring following light clearing.

Tasting notes: this is a ruby-red wine with purple highlights. The nose is packed with black fruit, especially blackberries and plums, with slight spicy overtones hinting at black pepper and cinnamon. Sweet, soft tannins come together in a closely-woven texture that merges with the fruit, while a crisp freshness provides a long, tasty finish. This wine is at its best for 3-4 years following the harvest.

Pairings: a perfect match for starters, cured meats and fresh and medium mature cheeses.