

## STILL BARBERA IGP “Vigna Val Rosa“ BIO – VEGAN F.



**BLEND:** 100% Barbera wine with the following certification:

Organic farming Valoritalia IT BIO 015

**Type of harvest-** handpicked at the end of September

Must is fermented for 14 days in contact with skins

Wood-ageing: in oak casks for 6 months

Second fermentation in pressure tanks in Springtime

Further treatments: refrigeration– centrifugation – microfiltration

Bottle-aging for 4/6 months before it is on the market

Best period for consumption: 1 year after vintage

Storage time: up to 6 years

### **Tasting notes:**

**Colour** - Bright dark ruby red, with good viscosity

**Fragrance** - Intense and clean aroma with a pleasant scent of black cherries

**Taste** - Good body and acidity, slightly tannic, medium-long persistence

**Alcohol at bottling:** 13% vol.

**Residual sugar:** 0,5 gr./lt. max

**Serving temperature:** 18°/20° C

**Bottle format:** 0,75 lt.

### **Pairing Suggestions:**

Slightly meat dishes, risotto, pasta, pork, medium seasoned cheese. Perfect for boiled meat

