

SPARKLING 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
Second fermentation in pressure tanks in Springtime
Further treatments: refrigeration-centrifugation-microfiltration
Bottle-aged for 2-4 months before it is put on the market

Best period for consumption: 1-2 years after vintage

Storing time: up to 5 years

Tasting notes:

Colour–Bright ruby red, good viscosity

Fragrance- Intense, clean, fruity and winey

Taste- Good acidity and persistence, wildberries taste

Alcohol at bottling: 13% vol.

Residual sugar: 0,7 gr./lt. max

Serving temperature: 16°/18° C

Bottle format: 0,75 lt. – 1,5lt

Pairing Suggestions:

Medium seasoned cheese, pasta , stewed meat.

