

Fact Sheet

Production area : Castel San Giovanni

Vineyards : Barbera

Viticulture : Guyot method

Grape : Barbera 100%

Winemaking : Traditional red wine with good persistence. Maceration takes about 6-8 days, after which the fermentation takes place.

Refinement : The second fermentation takes place in an autoclave . The stabilization is achieved by cooling.

Features : It is a wine that develops characteristic Barbera flavors; a dry wine with intense aromas .

Alcohol : 12.5 °

Bears the name of our first parents , who have had the guts to design the layout of the entire company. This sparkling wine contains at least 85 % Barbera grapes and has a ruby red color and a characteristic perfume. The taste is dry and fruity with a slight hint of tannin . Served at a temperature of 10 ° C it is ideal as a pre-dinner drink while it can be combined with rich meat and cheese dishes when served at a temperature of 16 ° C.

