

Fact Sheet

Area of production : Castel San Giovanni

Vineyards : Made with grapes from the vineyard Barbera and Bonarda .

Viticulture : Guyot method

Grapes : Blend of Barbera (70 %) and Bonarda (30 %)

Vinification : Traditional red vinification with long maceration of 10 days. The alcoholic fermentation of the wine is completed at a temperature of 28-30 ° C.

Refinement: The wine remains for 3 years in oak “Seguin Moreau” barrels . The bottling process is followed by a period of 3-4 months of aging in the bottle .

Features: This is a wine that expresses all the nice properties of oak: hearty and full of flavor with a long finish . She reveals her taste best at a temperature of 20 ° C. Therefore, it is recommended to open this wine two hours in advance of consumption and , if possible, to decant.

Alcohol : 12.5 °

This native wine from the Piacenza hills , is created by the blend of Barbera (50% to 70 %) and Bonarda grapes (from 30 % to 45 %) and is aged for three years in oak barrels. The color is bright red and the drink has an intense , fruity fragrance . It is a very full-bodied wine with a firm finish and an alcohol content of 12.5 % . It is an excellent companion for stuffed pasta dishes , roasts and game.

