terra

Piemonte Barbera

DENOMINAZIONE DI ORIGINE CONTROLLATA

In the Vineyard

Variety
Barbera

Exposure
East West

Altitude
250-450 m above s-l

Soil
Clays

Conduction of the vineyard
Guyot

Age of the vineyard
20-35 years

Density of the strains
3.800-4.500 plants/ha

Yield per hectare
11 t/ha

Harvest period
September

In the Cellar

Winemaking
Alcoholic fermentation generally ranges between 28 and 30°C. Fermentation with maceration takes place inside stainless steel tanks equipped with fullers, a phase that lasts about 7-9 days

Aging
Stainless steel tanks

Alcohol content
13%

Minimum acidity
4,5 g/l

On the Table

Tasting notes
Intense ruby red colour. The nose prevails vinous notes accompanied by a hint of blackberry. In the mouth the sensation is acid, typical of the variety, with an aftertaste between savoury and bitter

Service temperature
16°-18°C

Recommended pairing
Ideal wine to accompany the whole meal with light but tasty Piedmontese traditional first courses; also excellent with cured meats and medium-aged cheeses

PRODUTTORI
IN CLAVESANA
CANTINA CLAVESANA

www.inclavesana.it