



Barbera Fermo

100% Barbera
RED STILL WINE

A non-native red grape variety with a rather compact bunch and a pronounced acidity. The thin but resistant skin, with a bright blue hue, gives the wine a very intense color.

IN THE VINEYARD

TERROIR: Calcareous-clayey with the presence of fossils dating back to the Pliocene era

FARMING SYSTEM: Guyot

HARVEST TIME: first half of September

IN THE CELLAR

Once they reach the cellar, the bunches are destemmed and the berries are gently pressed. The must, along with the skins, is transferred to temperature-controlled steel fermenters where it remains for about ten days to achieve a good structure. Before being bottled, the wine ages for a couple of months in steel vats.

IN THE GLASS

The color is a bright purple red, with ruby highlights. The nose offers pleasant notes of violet, blackberry, blueberry, and cherry. The palate is very fresh and fruity, with soft and pleasant tannins, accompanied by good flavor and structure. It pairs pleasantly with stuffed pasta, medium-bodied main courses, and grilled red meats.

ALCOHOL: 13,5% vol.

SERVICE TEMPERATURE: 14-16 °C

PRODUCTS FORMAT: 0,75 lt

AZIENDA AGRICOLA LA CIOCCA

0523 859448 - info@laciocca.it - www.laciocca.it

