

Piemonte D.O.C. Barbera

IL VINO DELLA GIOIA
the wine of joy

HOMINES

Type of vineyard: Barbera

Region: Piedmont

Denomination: DOC

Type of soil: sandstone (limestone, clay, sand)

Exposure: south, south-west

Altitude: about 300 mt

Medium age: 20 years

Production: 100q/ha

Grape harvest: at the end of October. Grapes are handly harvest and put in boxes.

Wine-making: floating-cap maceration for about 8 days in cement tanks.

Refinement: in cement tanks for almost 4 months.

Conservation and duration: lying bottle, more than 3 years.

Organoleptic profile: a purple-red coloured and intense wine with violet reflections.

Itsparfum is pleasant with blueberry, plum and cherry aromas. It's taste is soft, even if it's a bit sour.

Service temperature: 16° C

Level of alcohol: 12.5% vol

Food pairing: perfect with cured meats, starters and red meat second courses.

Bottles/pack: 6 bottles for box

