

# SIP&TALK

Barbera

INDICAZIONE GEOGRAFICA PROTETTA  
PROVINCIA DI PAVIA



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### GRAPES:

Barbera 100%

### VINEYARDS AREA:

The grapes are selected from vineyards located in the Province of Pavia, in the Oltrepò Pavese area.

### TRAINING METHOD:

The vines are Guyot trained and are an average of 20 years old, planted at a density of 4,500 vines per hectare.

### HARVEST:

The grapes are harvested by hand at the beginning-mid September, before the fruit is fully ripe.

### VINIFICATION:

The grapes are destemmed and not pressed so they remain whole. Before alcoholic fermentation, carbonic maceration of the grapes occurs, which aids the development red fruit aromas. Alcoholic fermentation then takes place at a controlled temperature of 25°C for 7 days. During the initial stages of fermentation, frequent pumping over is carried out to obtain a gentle extraction of colour and tannins. At the end of fermentation, malolactic fermentation is induced.

### AGEING:

30% of the wine is aged in oak for 6 months.

### WINEMAKER'S NOTES:

A light pink colour, with shades reminiscent of coral. This wine expresses aromas and flavours of strawberries, green melon, roses and jasmine. On the palate it offers an excellent harmony between exotic fruit, freshness and a lively acidity, with a pleasantly refreshing finish.

**Lively, approachable,  
unmistakably Italian.**