



Type: sparkling Barbera doc colli piacentini without added sulphites

Location: Bacedasco Basso, municipality of Vernasca (PC), Italy, 200-250 m.a.s.l.

Grape variety: 100% Barbera

Vine training: Guyot and Cordon methods

Soil: clay

Sunlight: East-West

Harvesting: mechanical

ABV: 12%

Winemaking: destemming and light crushing of the grapes; fermentation at controlled temperature with selected yeast in stainless steel tanks (fermentini) for 4-5 days

Refining: in stainless steel and cement tanks for approximately four months; re-fermentation in autoclave at 18°C / 65°F

Colour: ruby red

Aroma: intense, with aromatic notes of sage and spices

Taste: dry, clean, pleasantly sour

Food pairing: starters, roast pork

Best served at: 16-18°C / 60-65°F