

# Le Cascine®

## Barbera DOC

### Sparkling Red Wine

This wine pairs perfectly with mixed boiled meat, elaborate first courses, medium-aged cheese and feathered game.



CAMPAIGN FINANCED ACCORDING TO REG. EU No. 1308/2013



Barbera / DOC Oltrepò Pavese

**ORIGIN:** Oltrepò Pavese

**VINE VARIETY:** 100% Barbera

**SOIL:** Clayey, slimy with calcareous marl, located around the 45° parallel north

**GRAPE CULTIVATION:** Guyot

**HARVEST:** Manual and mechanical

**VINIFICATION:** Crushing and destemming with skin maceration and fermentation at controlled temperature using selected yeasts.

**AGING:** In stainless steel tanks, followed by natural refermentation in autoclave at 18°C. During the process, the wine undergoes numerous analytical checks to ensure its integrity.

**BOTTLING:** Cold sterile

**ALCOHOL CONTENT:** 12%vol

**COLOR:** Ruby red with vivid tinges.

**NOSE:** Fruity, with hits of black currant, wild blackberries with a spicy pepper note.

**TASTE:** Soft and enveloping, appropriately tannic, savory with a pleasant hint of effervescence.

**INTERNATIONAL PAIRINGS:** Frikandeller (Denmark) – Hot Dog (Germany)

**SERVING TEMPERATURE:** 14 – 16°C

**CURIOSITY:** The name is thought to derive from Bärberus, meaning impetuous and aggressive. References to Barbera date back to 1514 in the old Piedmont, now part of Oltrepò Pavese.