

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.