

Barbera Provincia di Pavia IGT

Il Feudo[®]



Sparkling Red Wine

A versatile wine for any meal. It pairs well with cured meats, appetizers, and grilled meats.

Barbera / IGT Provincia di Pavia:

ORIGIN: Province of Pavia

VINE VARIETY: Minimum 85% Barbera, with Croatina, Merlot, and Cabernet.

SOIL: Medium-textured with calcareous marl located around the 45° parallel north.

GRAPE CULTIVATION: Casarsa and Guyot methods.

HARVEST: Mechanical

VINIFICATION: Crushing and de-stemming with temperature-controlled fermentation using selected yeasts.

AGING: Aged in stainless steel tanks, followed by natural re-fermentation in autoclave at 20°C with selected yeasts. Throughout the process, the wine undergoes rigorous analytical checks to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 11.5%vol

COLOR: Ruby red with bright reflections.

NOSE: Vinous with balsamic and spicy notes, reminiscent of mint and sage.

TASTE: Balanced, lightly tannic, with a pleasant acidity.

INTERNATIONAL PAIRINGS: Irish Stew – Ireland, Almond Chicken – China.

SERVING TEMPERATURE: 14 – 16°C

CURIOSITY: The name Barbera is believed to come from Bärberus, meaning impetuous or aggressive. References to Barbera date back as early as 1514 in the old Piedmont, now part of Oltrepò Pavese.