

Le
Caseine®
Alte



Barbera

Sparkling Red Wine

Wine for the whole meal. Pairs well with cold cuts, appetizers, and grilled meat.

Controlled Designation of Origin

ORIGIN: Oltrepò Pavese

VINE VARIETY: Barbera

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

GRAPEVINE CULTIVATION: Guyot and Casarsa training

HARVEST: Mechanical harvesting

VINIFICATION: Crushing and destemming of grapes with controlled fermentation using selected yeasts.

REFINING: In stainless steel vats. During refining, the wine undergoes several analytical checks to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 13% vol.

COLOR: Ruby red with vivid reflections

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

PALATE: Balanced, low in tannins with a pleasant acidic note.

INTERNATIONAL PAIRINGS: Irish stew – Ireland, Chicken with almonds – China

SERVING TEMPERATURE: 14° – 16°C