

# Barbera Provincia di Pavia IGT

# CROBARA



## Sparkling Red Wine

A versatile wine for any meal. Perfectly suited to accompany appetizers and grilled meats.

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Oltrepò Pavese – Controlled Designation of Origin – Sparkling

**ORIGIN:** Province of Pavia

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

**SOIL:** Clayey and silty with limestone marl, located around the 45° parallel north.

**GRAPEVINE CULTIVATION:** Guyot

**HARVEST:** Mechanical

**VINIFICATION:** Crushing and de-stemming with skin maceration, followed by temperature-controlled fermentation with selected yeasts.

**AGING:** Aged in stainless steel tanks, followed by natural re-fermentation in autoclave at 20°C. 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 spicy notes reminiscent of mint and sage.

**TASTE:** Balanced, appropriately tannic, savory with a pleasant sparkle.

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

**SERVICNG TEMPERATURE:** 14° – 16°C