Barbera Provincia di Pavia IGT

CROBARA

Sparkling Red Wine

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



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