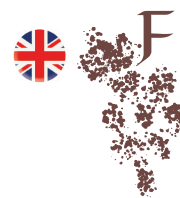


# BARBERA

## PROVINCIA DI PAVIA



### Indicazione Geografica Tipica

#### VINIFICATION

The grapes are harvested when they are completely ripe and are then immediately processed. Destemming is followed by fermentation with skin contact, which is continued until the correct extraction of polyphenolic substances and aromas is achieved. Once it is drawn off the lees, the new wine rests in stainless steel vats until the following spring, when it is bottled.

#### TASTING NOTES

In the glass, it has a beautiful lively, deep ruby-red colour. The nose is refreshing, showing typical aromas of ripe red fruit, marasca cherries and ripe red flowers. On the palate, it is dry, still, full-bodied and well-orchestrated. The palate confirms the nose. As it ages in the bottle, it increases its olfactory complexity, highlighting spicy and dried fruit overtones. Full-bodied with a nice tannic weave.

#### FOOD RECOMMENDATIONS

Barbera is excellent paired with cold meat starters, soups and tasty pastas, game, red meats, roasted meats and piquant or hard cheeses.

#### GRAPE VARIETY

Barbera

#### PRODUCTION AREA

Province of Pavia

#### TYPE OF CULTIVATION

Certified organic

#### ALTITUDE

300 m

#### EXPOSURE

North

#### TYPE OF SOIL

Of marine origin, limestone, clay, limestone-clay marl

#### TRAINING SYSTEM

Guyot

#### HARVEST

Hand-harvesting into crates

#### VINE DENSITY

4.500 plants/ha

#### PRODUCTION

8.000 kg/ha

#### AGING

6 months in steel and 6 months in bottle

#### ALCOHOL CONTENT

14.5% Vol.

#### SUGGESTED SERVING

TEMPERATURE: 18° - 20°C

Agricoltura Italia



bioagricert

ORGANISMO DI CONTROLLO  
AUTORIZZATO DAL MIPAAFT  
IT BIO 007  
OPERATORE CONTROLLATO  
N° 1521



**BOXES**  
6 x 75 cl Bottles



Avoid excessive temperature changes, do not expose the wine to direct sunlight, store it in a cool place which is protected from light.

## FRADÉ

Località Boffenasio, 3 • 27040 • Borgo Priolo (PV) Italia  
info@fradewine.it • www.fradewine.it