

ISIMBARDA®



BARBERA

OLTREPO PAVESE

DENOMINAZIONE DI ORIGINE CONTROLLATA

Production zone: Estate-owned vineyards occupying approximately two hectares in the municipal territory of Mornico Losana

Altitude: 200m to 300m.

Aspect: south

Soil: silty chalky

Grape variety: 100% Barbera

Training system: cordon spur

Vine density: 6,000 vines per hectare

Vinification: the grapes are harvested into small stainless-steel carts then immediately pressed and fermented on-skins. In spring, a second, tank fermentation gives the wine its sparkle

Sensory profile

Appearance: ruby red with deep purple hues

Nose: very intense and straightforward and emphasised by wineyness and very ripe red fruits; with a delicately spicy scent

Palate: flavourful, dry, with a never-overpowering acidity; the long finish has a bitter-almond aftertaste

Food pairings: boiled meats, pasta or rice with a meat sauce, charcuterie and poultry

Serving temperature: 15 °C

