



BARBERA
PROVINCIA DI PAVIA
INDICAZIONE GEOGRAFICA PROTETTA



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GRAPES:

100% Barbera

VINEYARD AREA:

Selected vineyards in the commune of Broni, in the area known as Oltrepò Pavese, in the region of Lombardy in Northern Italy. Vineyards are all on southern exposed hillsides at an altitude of approximately 350 meters above sea level.

AGE OF VINES:

15 years old.

PLANT TRAINING AND DENSITY:

Guyot training. 3.800 plants per hectare with an average yield of 3 kg per plant.

HARVEST:

Manual harvest occurs towards the end of September and the first week in October.

VINIFICATION:

After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing color extraction. Fermentation takes place at a controlled temperature of 23-24°C for 8-10 days. Both remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic bacteria are added to induce malolactic fermentation.

AGING:

25% of the wine in second and third passage French and American barriques for 6 months.

ALCOHOL: 13%

WINEMAKER'S NOTES:

Deep ruby-red color, with aromas and flavors of prunes, black cherries and coffee. The partial oak aging adds amazing complexity. This, coupled with the elegant and soft tannins, make this wine perfect on its own or to accompany meats, game and soft cheeses.