

PIEMONTE D.O.C. BARBERA PASSITO



*Grape-
variety* 100% Barbera

*Area of
production* Asti, Alessandria

Vinification Manual harvest of 50% of the grapes then dried for 40 days in baskets to concentrate aromas and colour. The other 50% is left on the vine for a natural Appassimento and harvested later. Separate vinification of the two dried grapes. Maceration for 10 days with daily pumping over. Blending of the two wines after the malolactic fermentation. 6-month refining in small wooden barrels.

*Winemaker's
notes* Rich wine with hints to ripe fruits, cherry jelly. Velvety tannins and persistent taste.

*Food & wine
matches* Grilled meat, lamb, cheese

SANSILVESTRO