

BARBARO



A red wine made from pure, hand-picked Aglianico grapes, exclusively from the Barile area. After destemming, the must, in contact with the pomace, ferments with the help of selected yeasts in stainless steel tanks for about 2 weeks at a controlled temperature. After racking, it is left to mature for about 6 months in oak tonneaux, before a second passage in stainless steel for a further 6 months. Once bottled, it continues its ageing for a further 2 months.

Visual Analysis:

Intense ruby red, clear and consistent.

Olfactory analysis:

Intense and complex nose. Notes of red fruits such as cherry, currant, blueberry dominate. There are hints of spices including cinnamon, vanilla, tobacco and cocoa powder and of flowers such as violets and violets. There are hints of aromatic herbs reminiscent of rosemary and eucalyptus.

Taste analysis:

Dry and tannic wine. Good acidity and marked savouriness on the whole very well balanced. Sensations of red fruit and spices can be found on the palate. The months spent in tonneaux give the wine a delicate aromatic complexity. High alcohol content (13.5%), but very well integrated.

Pairing:

Ideal with big red meats, also excellent with game of all kinds. Perfect with mature cheeses, blue cheeses and with first courses with meat-based dishes.

Alcoholic strength: 13.5 %. Serving temperature: 16-18 °C.