



CARISA 2020



APPELLATION: Piemonte DOC Barbera

COLOR: purple-red

ALCOHOL: 14.5% vol

PRODUCTION AREA: "Carisa" vineyard - Cella Monte (AL)

SOIL: clayey, good water-retention capacity, reddish hue

GRAPE VARIETY: Barbera 100%

ALTITUDE: 240 m asl

EXPOSURE: South/West

TRAINING SYSTEM: guyot

HARVEST PERIOD: half September 2020

HARVEST METHOD: hand-picked

YEAR OF PLANTATION: 2003

YIELD PER HECTARE: 8 tons

FERMENTATION: alcoholic and malolactic in stainless steel

SKINK CONTACT: 7 days

MATURATION: 9 months in stainless steel

BOTTLING: 27th July 2021

QUANTITY: 6.759 bottles

SERVING TEMPERATURE: 14/16 °C

ESTIMATED PEAK OF MATURATION: 3 years

NOTES: aromas of red and black fruit, such as cherry and blackberry. At the sip, you can perceive an acidic note typical of Barbera, a light tannin that softens over time.

FOOD PAIRING: perfect for your Easter barbecue with friends to balance the greasiness of the lamb thanks to its key feature: acidity.

FORMATS: 750 ml / 1500 ml