



il Poggiarello

BARBERA EMILIA I.G.T. 'L PISTON



Grape variety:
Barbera 100%

Structure of the ground:
Pebble ground.

Exposure:
south / south-west

Trees disposal:
3600 Piante/Ha

Pruning:
Simple guyot.

Production:
50 Q.li/Ha

Age of vineyard:
50-60years.

Winemaking:
Grapes is harvested in the latter decade of the month of September.
Maceration for 15 days with autochthonous yeasts.
Fermentation for 2 month in barrique then storage in steel tanks.

Taste and flavour:
Deep and dark ruby red wine, with spicy and fruity taste. Flavour reminds to ripe cherries and blackcurrant.

Gastronomic suggestions:
Tasty main course, grilled meat, seasoned cheese.

Serving temperature:
16°C

Alcoholic strenght:
14% vol

Kind of bottle:
Bordeaux bottle 1,5lt.