



Campo dei Ciliegi

OLTREPÒ PAVESE DOC BARBERA

GRAPE VARIETY

100% Barbera

VINEYARD

Campo dei Ciliegi

SOIL

Brown, clay-limestone with sand and pebbles

EXPOSURE

South-West, 230m above sea level

VINIFICATION

Destemming-pressing and temperature controlled fermentation with maceration in stainless steel tanks. Maturation in wood for 6-8 months followed by at least a further 6 months in the bottle.

NOTES

The indigenous Barbera expresses great complexity, the ageing in oak wood conferring spicy aromas and great agreeableness.

PAIRINGS

Ideal with first courses, mixed boiled meats and roasts.