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## Casali del Barone

# Barbera Piemonte DOC

### Vinification

The grapes are hand picked and carefully selected on the tables in the cellar. The vinification at controlled temperature is followed by a skin maceration for 10 days with daily pumping over. The wine is then aged in big wooden barrels for 3 months.

### Description

Intense ruby red color and floral scents together with slightly matured red fruit nuances. In the mouth, it is full-bodied and round, with a soft aftertaste of dark chocolate due to the natural sugar level of about 6g. Persistent and with a slightly spicy aftertaste.

### Food Pairings

It is ideal with cold cuts and mature cheeses and perfect with chocolate desserts.

**Barbera****Langhe,  
Piemonte****16-18 °C****Alcol: 13.5%  
Zuccheri: 6 g/l**