

Podere di San Bruno



Piemonte D.O.C. Barbera

Grapes: Barbera 100%

Growing Location: Piemonte, Italy

Vinification: traditional alcoholic fermentation in steel barrique at controlled temperature.

Ageing: 8 – 10 Months in barrique of french oak

Taste: dry, sapid e fresh

Alcohol (minimum): 12,8°

Ph : 3,45

Acidity: 5,30 g/l

Temperatura di servizio: 16°/18°

Food/wine pairings: aromatic red meat and game stews and pot roasts, furred game roasts, feathered game and mature cheeses.