



TENUTA  
CAPPALLOTTO  
CANTINA

# PIEMONTE BARBERA D.O.C.

## GRAPE VARIETY

Barbera 100%.

## PRODUCTION AREA AND CHARACTERISTICS

The grapes come from the wide Piemonte region, known for the spread of the indigenous variety Barbera.

## YIELD PER HECTARE

77 hectolitres.

## VINIFICATION

The hand-harvested grapes are destemmed and soft crushed.

Alcoholic fermentation takes place in temperature-controlled stainless steel tanks at a maximum temperature of 18°C. Maceration lasts from 5 to 8 days, according to the vintage.

## AGEING

No aging is foreseen. A vintage wine, it is ready for bottling at the beginning of the year after harvest.

## SENSORY PROPERTIES

Brilliant ruby red colour. It has a fruity bouquet. Vinous and soft in the mouth. Its freshness and taste-olfactory balance make it a pleasant and easy wine.

## ACCOMPANIMENT

A wine for every day, it goes well with all courses, from appetizers to uncomplicated main dishes.

## SERVING TEMPERATURE

18 C°.

## ALCOHOLIC STRENGTH

12,5 % Vol.

