

P I N S O G L I O

BARBERA D'ALBA DOC GIACONI



MUNICIPALITY: Canale

GRAPE VARIETY: 100% Barbera

SOIL AND VINEYARD: Sandy soil of marine origin, rich in marl

ALTITUDE: 250 m.a.s.l.

YIELD PER HECTARE ON AVERAGE: 9000 kg per hectare

VINIFICATION AND AGEING

In July the exceeding bunches are slightly thinned out. The harvest occurs in October. The grapes are pressed and ready for the fermentation. This is the only wine of the winery which is still processed in the traditional method by using vitrified cement tanks. Thanks to the thickness of these tanks, which prevents the thermal differences, the wine can be processed in a natural way.

ORGANOLEPTIC PROFILE

It is a wine with a bright ruby red color. The aroma is fresh and clean with pleasant hints of ripe red fruit. In the mouth it is fresh with a medium structure and a good acidity which reflects the typicality of this wine.

FOOD AND WINE PAIRING

It is of course an ideal food wine. It is excellent with vegetables soups, rice, roast veal. It is recommended with mixed boiled meat and it is the perfect finish to accompany seasoned and tasty cheeses.

SERVING TEMPERATURE

17-18 °C