



ESTATE : Matirè (by Alessandro Rivetto)

WINE : Barbera Piemonte DOC

GRAPE : 100% Barbera

REGION : Piemonte

CITY : Barolo

SOIL : Clay - Limestone

TASTING NOTES : **COLOR:** Deep ruby red with violet reflections.

NOSE: very rich, intense and delicate.

TASTE: Dry, medium-bodied and persistent, it shows fresh fruits and a nice acidity.

COMMENTS : Produced with Barbera grapes from the village Agliano. The vine, trained with guyot method, are approximately 20-30 years old and yield an average of 80 quintals per hectare. The harvest is usually take place in early October. The grapes are collected in small baskets and immediately taken to the winery where they are pressed and de-stemmed. They are then placed in special, temperature controlled vats where they ferment for 8-10 days with frequent pomp-over to extract colouring elements. After the alcoholic fermentation, the wine is stored in temperature-controlled steel vats to promote malolactic fermentation. In spring part of the wine is transferred to medium-size oak barrels and part to barriques to age for an average of 12 months. Then the wines are blended before bottling. Served at 65F°. Excellent with meat dishes in general and with soft cheeses.

IMPORTED BY **CONEXPORT Italy & Nicola Biscardo Selection**

Via Bezzecca 7, Bussolengo (VR) ITALY 37012

PH.: 011-39-045-715 0893 Fax: 011-39-045-715 7167

<http://www.conexport.com> E-mail: info@conexport.com