



## GRAPE

Barbera.

## ORIGIN

The vineyards are located in the village of Castiglione Tinella, east exposition, 450 m above sea level.

## SOIL

Marls and sand.

## VINIFICATION

The grapes are hand-picked and collected in baskets. The bunches are pressed and destemmed right after the harvest. The wine ferments with **maceration** of the skins in **stainless steel** vessels for 10 days. It carries out the malolactic fermentation still in stainless steel tanks, without been decanted. After been transferred for a few times, it rests for the whole Winter season. At the beginning of Summer it's bottled and rests for at least six months before being sold.

## REFINEMENT/MATURATION

6 months in stainless steel vessels, at least 6 months in the bottle.

## TASTING

Intense ruby red, notes of red fruits that give to this Barbera a great complexity. In the mouth there's a marked acidity, typical of a Barbera coming from the border between Langhe and Monferrato, well balanced by a robust body.

## PAIRINGS

Red wine that goes well with important first dishes like risotto with cheese and bacon, it's very good with the traditional "bagna cauda" as well (traditional Piedmont sauce made with oil, anchovies and garlic and usually served with raw and cooked vegetables and raw meat).



# TERESA SORIA

[WWW.TERESASORIA.COM](http://WWW.TERESASORIA.COM)

Azienda Agricola Teresa Soria

Via Marini, 20 - 12053 - Castiglione Tinella (CN) - Tel.: +39 0141 855202 - Cell.: +39 333 6385035 - +39 329 3520891

Email: [info@teresasoria.com](mailto:info@teresasoria.com) - Pec: [tsoria@confagricoltura.legalmail.it](mailto:tsoria@confagricoltura.legalmail.it) - Web: [www.teresasoria.com](http://www.teresasoria.com)

P.IVA: 02145120040 - C.F. SROTRS57B63A124Z