

AZIENDA ○○○ AGRICOLA  
**FABIOPERRONE**  
VALDIVILLA



**GRAPE VARIETY**

Barbera

**PRODUCTION VARIETY**

Coazzolo

**EXPOSITION AND ALTITUDE**

South-East. 350 m a.s.l

**FORM OF CULTIVARION**

Annual pruning and training using the traditional Piedmontese Guyot method. Thinning at the end of August.

**HARVEST PERIOD**

First weeks of October

**VINIFICAZIONE**

After destemming and crushing, alcoholic fermentation takes place with the addition of selected yeasts keeping the temperature constant at around 25 C°.

During maceration, pumping over is done at regular intervals, thus favouring the contact of the skins with the must to increase the extraction of tannins, anthocyanins and the characteristic aromas of Barbera. The drawing off follows to separate the wine from the skins.

**AGEING**

One year ageing in wooden barrels.

**ORGANOLEPTIC CHARACTERISTICS**

**COLOUR:** ruby red, intense when young, tending to garnet red as a result of ageing;

**BOUQUET:** fine and sweet with aromas of red fruits and rose, vanilla and spices;

**TASTE:** confirms the elegance perceived to the eye, compact and always austere.

**PAIRINGS**

Perfect with the great dishes of Piedmontese cuisine, meats, braised meats, game and mature cheeses.