

BLU

PIEMONTE DOC BARBERA

Full Name	Blu Piemonte Doc Barbera
Appellation	Piemonte Doc Barbera
Vintage	2020
Grapes	Barbera 100%
Aging	Steel tanks
Origin	Italy/Piedmont
Alcohol	13,5%
Format	0,75 l
Typology	Red
Body	Medium
Scent	The nose it expresses itself with the characteristic vinous aroma, surprising scents of red fruits, on a background of undergrowth and earth
Taste	Full-bodied, dry and well structured, of great balance and elegance
Serving temperature	14/16 °C
Moment to taste it	Perfect for an aperitif or happy hour but also throughout the meal, wine of friendship
Pairings	It goes perfectly with dishes of meat, cured meats and cheeses and with everyone traditional Italian dishes
Allergens	Contains sulphites





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PIEMONTE DOC BARBERA

Grape and vineyard

100% Barbera.

The vineyard is located on a hill full of sunshine. Medium soil, mixture with clayey areas. The midnight blue color expresses the character of this wine, confident and refined.

Aging

The grapes are harvested by selecting only the best bunches and trying to keep the fruit intact. The pressing and destemming then takes place and the subsequent fermentation in steel tanks with pumping over and fullings. This process is completely natural and lasts approximately a minimum of 10 days to a maximum of 30 at a controlled temperature. The fermentation of the sugars is complete and malolactic the wine is further refined in steel for approximately 6 months and a further 2 months in bottle. This will allow the characteristic aromas of Barbera to express themselves and soften its tannins.

Tasting notes

Ruby red color.

On the nose it expresses itself with the characteristic vinous aroma, with surprising hints of red fruits on a background of undergrowth and earth. Full-bodied on the palate, with good viscosity and the typical dry bouquet of this variety and well structured, of great balance and elegance. The long and persistent finish is fresh and fruity.

Pairings

The combinations with Barbera are almost infinite. It goes perfectly with meat dishes and cured meats and cheeses and with all traditional Italian dishes.

Piemonte DOC Barbera

Originally from Piedmont, Barbera is the most cultivated grape variety in Italy. The origin of the name Barbera probably dates back to ancient subalpine surnames such as Barbero, Barberio, Barberis: related nicknames to the profession of barber, a highly respected occupation at the time. Another hypothesis is that Barbera has its etymological roots in the same land on which the numerous "barbarian" villages in the area stood. It was once considered a table wine, without too many pretensions, today it stands out for numerous examples of excellent wines. Its great versatility is one of its greatest strengths.

Tasting tips

Suggestions To enjoy it to the fullest, let the wine "breathe" at least 15-30 minutes before serving it.

Glass Medium opening glass. ideal for light white wines and of medium structure, that they don't need of oxygenation to open.

When to drink it Perfect wine to drink immediately