

# BARBERA PRAIE

## OVERVIEW

Vine variety: Barbera 100% from selected vineyards within the Municipality of Casasco

Location: east/southwest facing slopes, 250-300 m above s.l.

Soil type: a level of brown clay overlying limestone

Vine planting: 4.500 plants per hectare in the traditional 'Guyot' system

Ages of vines: around 40 years of age

Yield of vines: approximately 8.000 kg/ha

Time of picking: from end of September to the beginning of October.

The grapes are picked by hand into boxes and transferred directly to the cellar.

Processing: grapes are crushed and then passed into large vats for a fermentation period of 8/10 days. The Barbera Praie wine is then refined in a traditional method. The wine is then filtered and placed in bottles for further 12 months.

Alcohol: 13-14% vol.

## NOTES OF THE OENOLOGIST

Colour: rubin red, intense and bright.

Aroma: vinous and persistent. On the nose some hints of strawberries and red banks.

Taste: an harmonic and balanced body. Soft notes of strawberry jam.

## TASTING ADVICE

Enjoyment: perfect with cured meat.

## AVAILABLE SIZE

Bottles of 75 cl.



COLLI TORTONESI  
DENOMINAZIONE DI ORIGINE CONTROLLATA



**MANDIROLA AZIENDA AGRICOLA**

Via Roma, 29, 15050 Casasco AL - Tel. +39 348 5931889

[www.mandirolavini.it](http://www.mandirolavini.it)