

# BARBERA SARSÈ

## 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' and 'Cordone speronato' systems

Ages of vines: around 50 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 10/12 days. The Barbera Sarsè wine is then refined in concrete barrels. Ageing takes place in oak barrels over a further period of at least 6 months.

Alcohol: 13-14% vol.

## NOTES OF THE OENOLOGIST

Colour: intense ruby red with some violet reflections.

Aroma: vinous and persistent. On nose some traces of red berries and black cherry. When fully mature, it acquires a complex and pleasant bouquet with traces of almond.

Taste: an intense, persistent, armonico and well balanced body. Soft notes of cherry jam.

## TASTING ADVICE

Enjoyment: the Barbera Sarsè wine is a perfect accompaniment to red meat recipes, stew, 'brasato' and boiled meat.

## AVAILABLE SIZE

Bottles of 75 cl.



COLLI TORTONESI  
DENOMINAZIONE DI ORIGINE CONTROLLATA

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