

SARSÈ

BARBERA

OVERVIEW

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

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

Soil type: marly and clayey

Growing system: Guyot and spurred cordon with a plant density of 4.500 p/ha.

Age of vines: 50 years

Yield: 8.000 kg/hectare

Harvest time: from end of September to the beginning of October. The grapes are picked by hand into baskets 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 containers. Ageing takes place in oak barrels over a further period of at least 6 months.

Alcohol: a grading of 13-14% per volume.

NOTES OF THE OENOLOGIST

Colour: intense ruby red with some violet reflections.

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

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

TASTING ADVICE

Serving suggestion: 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



44°49'28.43"N
9° 0'12.90"E



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