



Appellation	<i>Ottone I Piemonte doc Barbera</i>
Grape varietal	100% Barbera
Area of production	Piedmont
Wine-making process	Crushing & destemming; fermentation in stain- less steel at a controlled temperature of 28-30°C; maceration on the skins for 8 days with daily pumping of the must over the cap.
Malolactic fermentation	100%
Ageing	Matured in stainless steel.
Winemaker comments	Deep, bright ruby red, with a fresh opening; bursting with hints of ripe berries, with cherries and jam making it nicely soft on the palate.
Food pairing notes	Cold meats, pasta, red meats, chilled in summer with salads or a snack.
Cellar life	2-3 years