



BARBERA

Single vineyard wine

Colli Bolognesi Barbera Doc

TASTING NOTES

Intense purple-red color, with notes of red fruits such as ripe plums, cherries and Duroni di Vignola cherries, good body and acidity.

NOSE

Red roses and violet, plum red fruits and cherries, Duroni di Vignola, blueberries with a spicy finish reminiscent of juniper and licorice

PALATE

Warm, soft, mouth-filling, crispy and that good acidity sustains the drink, glass after glass

QUOTE

Fresh, full-bodied, with a hint of spice, delicate and elegant tannin, and good acidity make this one of my favorite Colli Bolognesi red wine proposal.

Gustami eccellenze - Giovanni Tinti

FOOD PAIRING

Salami, wild-boar ragout, pork neck and cheeks brased.

AZIENDA AGRICOLA ALESSANDRO FEDRIZZI

CASTELLO DI SERRAVALLE - VALSAMOGGIA - BOLOGNA - EMILIA-ROMAGNA
ITALIA - WWW.FEDRIZZIVINI.COM - INFO@FEDRIZZIVINI.COM

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Technical Information Sheet

GRAPE VARIETY	100% BARBERA
VINEYARD	CASTELLO DI SERRAVALLE - VALSAMOGGIA BOLOGNA - EMILIA ROMAGNA
SOIL	CLAYS, MARLY AND SILTY CLAYS, STRATIFIED ARENITE AND YELLOW SANDS
VINE TRAINING SYSTEM	SINGLE CORDON
GRAPES PRODUCTION / HA	120
HARVESTING TIME & METHOD	FROM LATE AUGUST, MECHANICAL
MATURATION	GRAPES ARE LEFT IN WHOLE STEEL TANKS, MATURATION IN CONTACT ON SKINS FOR MINIMINO 15 DAYS UP TO ONE MONTH, FOLLOWED BY RACKING AND SOFT PRESSING. WINE REMAINS DURING WINTER IN STEEL TANKS. BOTTLED IN SPRING.
BOTTLE & SIZE	LIGHT BORDEAUX BOTTLE - 0,75 L
CLOSURE SYSTEM	SUGAR CAN - BIODEGRADABILE
SERVICE TEMPERATURE	16-18°C - 60 -64 °F

WINE ANALYSIS

ALCOHOL	13,5 % VOL
SUGARS	0,43 GR/L
ACIDITY	6,08 GR/L
TOTAL SULPHUR DIOXIDE	38 MG/L
DRY EXTRACT	31,2 G/L
VINTAGE	2020

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