



Rosso Filarole

Red wine - Vintage 2019

Description: a red wine easy to drink in which the powerful and pleasant acidity of Barbera stands out.

Ready to drink, suitable for medium aging.

Matching: this wine suits easily with appetizers and snacks based on cured meats, it goes well with pasta dishes, grilled meats or in simple cooking, fresh or semi-aged cheeses. You can also pair this wine with important fish soups or roasted fatty fish, for example grilled eel. Perfect with lasagna Bolognese, tripe, stewed legumes.

Service: we suggest serving the wine at 15 °, pouring slowly: it may contain a slight residue.

Technical card

Grapes: 80% Barbera, 15% Croatina, 5% other local red grapes.

Vineyards: age between 40 and 100 years.

Vintage: in our territory the 2019 vintage was characterized by a warm climate in early spring followed by a freezing and rainy May, by a hot and dry summer and a very balanced climate in the period prior to the harvest. Harvest was about fifteen days later compared to the climatic trends of recent years.

Harvest: manual in 18 kg boxes, from October 1st to 15th.

Winemaking:

Selection of the bunches before crushing.

Spontaneous fermentation in open vats without any addition.

Maceration: 20 days with frequent punching down.

Racking at fermentation completed.

Manual bottling in light Bordeaux bottle.

Closure with Nomacorc.

Alcohol: 14% vol.

Total sulphites: under 10 mg/l (not added)