



## Rosso Filarole

Red wine – Vintage 2020

**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 18°, pouring slowly: it may contain a slight residue.

## Technical sheet

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

**Vineyards:** plants are between 60 and 100 years old

**The vintage:** in our area, the 2020 vintage was characterized by a warm climate in early spring followed by a cool and dry May, a hot and humid summer and a very balanced climate in the period preceding the harvest.

**Harvest:** manual in 15 kg boxes, from 22nd to 30th of September

**Winemaking:** Manual sorting of the bunches before crushing. Spontaneous fermentation in concrete tank outside the cellar without any addition.

20 days maceration with frequent pumping over. Racking when fermentation was complete.

**Alcohol:** 13% vol.

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

### Packaging:

**Bottle:** light Bordeaux - **Cap:** Nomaticorc Select Green - **Labels:** FSC® certified recycled paper produced in compliance with The Green Label protocol