



PIEMONTE BARBERA “SAN TEODORO”

ALCOHOL: 14 % Vol

VINEYARD FEATURES:

PRODUCTION AREA: GOVONE, PRIOCCA (CN),
CASTAGNOLE MONFERRATO, PORTCOMARO (AT)

ALTITUDE: 200/350 MT ABOVE SEA LEVEL

CULTIVATION TECHNIQUE: GUJOT PRUNING

DENSITY: 6,000 PLANTS/HA

QUANTITY: 120 quintals/ha

SOIL: MEDIUM MIX

WINE CHARACTERISTICS:

VINIFICATION: STEEL

AGING: FOUR MONTHS IN OAK BARRELS AND SIX MONTHS IN THE BOTTLE

COLOR: INTENSE RUBY WITH PURPLE REFLECTIONS

TASTE: SOFT AND BALANCED SERVING
TEMPERATURE: 16/18°

PAIRING: EXCELLENT PAIRING WITH TASTY FIRST COURSES, SECOND MEAT COURSES, STEWS AND STRACOOKS