



ferraia

Barbera Colli Piacentini D.O.C.

I Vineyard

AREA OF PRODUCTION:
Val Tidone – Piacenza – Emilia Romagna

TERROIR:
medium density, calcium/marl terrain

EXPOSURE:
South-West

PLANTING DENSITY:
9000 plants/hectar

PLANTING SYSTEM:
simple Guyot

YELD PER HECTAR:
80-90 q.li

I Winemaking

BLEND:
100% Barbera

VINIFICATION:
pressing and maceration in contact with the skins for 12-15 days. Fermentation with selected yeasts.. Settled in steel vats for 3 - 4 months.

I Wine

DRY STILL RED

COLOUR:
Ruby Red

BOUQUET:
intense, persistent, with notes of violet and red fruits

PALATE:
enveloping, warm, fine tannins and delicate

PAIRINGS:
Red meat and seasoned cheeses

SERVING TEMPERATURE:
18°-20° C

ALCOHOL CONTENT:
14% vol