

BARBERA

BENACO BRESCIANO BARBERA IGT


Pilandro®



An early-drinking Barbera IGT of great class that maintains all the purity of its Barbera grapes grown just off the shores of Lake Garda. Cask aging for 36 months gives this wine its body and structure reflected in its limpid, ruby-red color, as well as notes of plum and morello cherry.

Serve at a temperature of 14 - 16°C (57,2-62°F)

Pair with deli meats, wild game, roasts and other meat-based dishes.
Also pairs well with risotto



Available formats


0,75 L - 1,5 L - 3 L




DESCRIPTION

VARIETY:
Barbera 100%

VINEYARD:
Located at an altitude of 60-80m (195-265') with a south by southeast exposure and a chalky terrain rich in clay near Desenzano

HARVEST:
Late harvest at the end of October, with grapes carefully selected for quality.

VINIFICATION:
Stripping and maceration on the skins for 8-10 days in steel tanks. Once fermentation is complete, the wine is devatted and the marc is pressed, and the pressed wine is separated

MATURATION:
36 months in 2,500 L oak barrels and subsequently in the bottle

VINTAGE: 2018

ABV: 15%

PILANDRO WINE SHOP

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