

CENTANNIBENACO BRESCIANO BARBERA IGT





This epitome of Pilandro red wines is the fruit of oldgrowth vines that grow in the Lugana region. Aging for 24 months in oak barrels followed by 6 months of cask aging gives this wine its robust structure and notes of plum and morello cherry.

Serve at a temperature of 16-18°C (60,8-64°F)

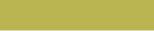
Pair with wild game and other roas or grilled meats











0.75.1

Available formats





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 in the southern part of Lake Garda near Desenzano

HARVEST

Grapes partially dried on the vine and carefully selected for quality

VINIFICATION:

Stripping and maceration on the skins for 12-15 days in steel tanks. Once fermentation is complete, the wine is devatted and the marc is pressed. It then undergoes malolactic fermentation and is aged in oak barrels

BOTTLING:

June 2018

MATURATION:

24 months in oak barrels and then 6 months in wood casks

VINTAGE: 2015

ABV: 16%