

Pavonessa

BARBERA FRIZZANTE

Grape Variety:

85% Barbera
15% other typical varieties

Winemaking process:

fermentation takes place in stainless-steel vats, for about 8 days at max temperature of 26/28°C. The wine obtained is re-fermented in pressurised tanks to create its typically sparkling character.

Refining:

for immediate consumption.

Organoleptic characteristics:

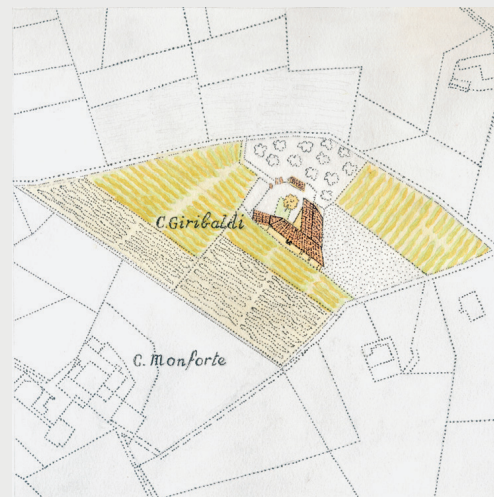
purplish-red with violet hints, fragrant scent of roses, small red berries and cherries. Pleasant and delicate flavour, freshened by its slight sparkle.

Serve with:

sliced meats and sausages, pasta with light sauces, salads and vegetable dishes, freshwater fish.



Produced with the grapes coming from an old vineyard, where Barbera variety grows in addition to other varieties such as Dolcetto, Freisa and Grignolino



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Grapes origin:

Calamandrana - Regione San Vito

Vineyards:

“Vigneto Giribaldi”

Area: 0.9 hectares; vines/ha 5600;
year of planting 1955;
exposure: east

Yield: approx. 8 t/ha- 56hl/ha

Soil: silty-marly:
sand 40%, silt 42%, clay 18%