



*Antica Vinicola Broni*



## BARBERA

OLTREPÒ PAVESE D.O.C.

It is one of the most cultivated grapevines in the Oltrepò region. The sugar content varies between 16 and 22% depending on the year.

**GRAPE:** Barbera 100%

**ALCOHOLIC DEGREE:** 13%

**COLOUR:** intense rubin red.

**AROMA/BOUQUET:** fruit-scented bouquet (when still young), less intense (upon right maturation) with blackberry and jam aromas.

**TASTE:** full-bodied taste with a slighty sour hint which highlights its aroma and freshness.

**FOOD COMBINATION:** ideal with roast and barbecued meats, soups (onions and legumes), red meats and game; ideal also for half cured cheeses.

**RECOMMENDED TEMPERATURE:** 14° - 16° C.

*Once fermented and decanted, the wine is separated from the sediments through tangential filtration, an advanced technique which maintains the purity of the product until its bottling.*