

# BREZZA DI MONTE BARBERA

Barbera Colli di Parma DOC

2022



## Grape Varieties

Barbera 100%

## Soil Type

Deep and calcareous clay

## Plant density/Yield per hectare

5670 plants/ 70 Q.li

## Vineyard/Age of vineyard

Ozzano / 19 years old

## Time of harvest

Last decade of September

## Winemaking notes

*Picking:* Manual with grapes selection

*Maceration:* 30 days with pump-over and punchdowns

*Malolactic fermentation:* Yes

*Refinement:* Big oak barrels, tonneau and barrique

*Ageing:* Bottle

## Tasting notes

*Colour:* intense ruby red

*Nose:* Elegant and well balanced, with fruity notes and delicate spices at the end.

*Taste:* Elegant and easy to drink, with a good freshness and minerality at the end. Tannins are soft and well-dosed.

## Analytical data upon bottling

Alcool 15% Vol. Sulfur dioxide is 89 mg/l

## Serving temperature

14 - 16 °C

OINOE