



OINOE VINI

Brezza di Monte

Barbera Colli di Parma DOC



Vintage	2021
Denomination	Barbera Colli di Parma DOC / Organic wine
Category	Still red wine
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 / 20 years old
Time of harvest	Last decade of September
Winemaking notes	Picking: Manual with selection of grapes Maceration: 30 days with pump-over and punchdowns Malolactic fermentation: yes Refinement: Big oak barrels, tonneau and barrique Ageing: Bottle
Tasting notes	Color: 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	Alcohol 15% Vol, Total acidity 6,26 g/l, Sugar residual 0,62 g/L
Total SO2	83 mg/L
Serving Temperature	14-16 °C