

BREZZA DI MONTE BARBERA

Barbera Colli di Parma DOC

MAGNUM

2021



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 / 18 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 83 mg/l

Serving temperature

14 - 16 °C

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