

LIEDHOLM

Barbera Superiore 2018



Grapes: 100% Barbera

Total Alcoholic Strength: 16%

Vinification: harvested during the first week of October. We collect the grapes and put them in small crates that are gently pressed. After the inoculation with selected yeasts we start the fermentation phase at the controlled temperature of 28° for about 10 days. The wine is drawn from the vats when the analysis indicates a correct correlation between colour and tannins.

Maturation: the wine is refined in barrique for about 30 months until the bottling phase; in the meantime, the wine sediments in a natural way without filters or clarification.

Features:

Color: intense, ruby red with violet reflections that tend to evolve to garnet with aging;

Scent: wine with a rich and intense aroma, vinous with slight initial floral and ethereal nuances that continue with hints of red fruits, plums and cherries;

Taste: full and ample body, harmonious. A fresh note is perceived, characteristic of the variety, mitigated by the completed malolactic fermentation.

Period of consumption: It can be kept in a cool place and away from light for many years.

Food pairing: An important wine that enhances dishes with character! Our superior Barbera accompanies meat dishes with a strong flavor, roasts and slow cooking as well as the tasty vegetables typical of our Mediterranean cuisine; enhances the flavor of medium and long-aged cheeses and gives its best with the rich, sumptuous Piemontese beef stew, a typical dish of the tradition of the Monferrato lands on which our vines grow.

Temperature: 16-18°