

# PECCHENINO

## LANGHE BARBERA QUASS

**Designation:** Langhe D.O.C.

**Variety:** 100% barbera

**First vintage produced:** 1994

**Harvest time:** fourth week of September.

**Vinification:** from a single vineyard located in Dogliani and facing south-west. The vines, over 35 years old, are cultivated with guyot and have a density of 5000 plants per hectare. The soil is of medium texture, calcareous-clayey. After pressing, alcoholic fermentation takes place over 2 weeks in steel tanks at 26°C with several repassings. Post-fermentation maceration with the skins follows. After racking, the wine remains in steel vats for malolactic fermentation and is then transferred to barrels.

**Ageing:** about 12 months in oak casks.

**Description:** ruby red colour with intense aromas of ripe red and black cherries, flint, graphite and spices. Fresh acidity and full body. Barbera characterised by finesse, excellent balance, great complexity and a lingering finish.

**Food Pairings:** starters, pasta, white and red meats, game, and medium aged cheeses.

