

PECCHENINO

LANGHE BARBERA QUASS

Designation: Langhe D.O.C.

Variety: barbera

First vintage produced: 1994

Harvest time: end of September

Vinification: from a single vineyard located in Dogliani and facing south-west. The vines 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 in steel tanks 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: 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.



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