



## DRACO RUBER 2015

PROVINCIA DI PAVIA IGT - ROSSO

Oak-aged Barbera



<b>Grape variety</b>	Barbera (100%).
<b>Vineyards location</b>	Montù Beccaria (eastern Oltrepò Pavese).
<b>Soil type</b>	Mixed type (calcareous clay soil).
<b>Training system</b>	Guyot.
<b>Yield per hectare</b>	5 tons
<b>Vines per hectare</b>	4.500
<b>Harvest</b>	Manual harvest in crates in the second half of October.
<b>Analytical data of the grapes at harvest</b>	Sugar: 23% Total acidity: 7 g/l pH: 3,3
<b>Vinification</b>	Maceration with the skins for 14-18 days. Temperature-controlled fermentation (between 25 and 28 °C). 12-month ageing in <i>barrique</i> . Further ageing in bottle for a minimum of 6 months.
<b>Analytical data of the wine at bottling</b>	Alcohol: 14,5% vol Total acidity: 5,5 g/l pH: 3,4
<b>Service temperature</b>	16-18 °C
<b>Tasting notes</b>	Deep cherry red colour. On the nose it offers notes of cherry jam and ripe fruit, with an elegant touch of spices. Rich and full-bodied on palate, with smooth tannins. Excellent ageing potential.
<b>Suggested pairings</b>	It pairs well with red meat, braised meat, game and ripe cheese.