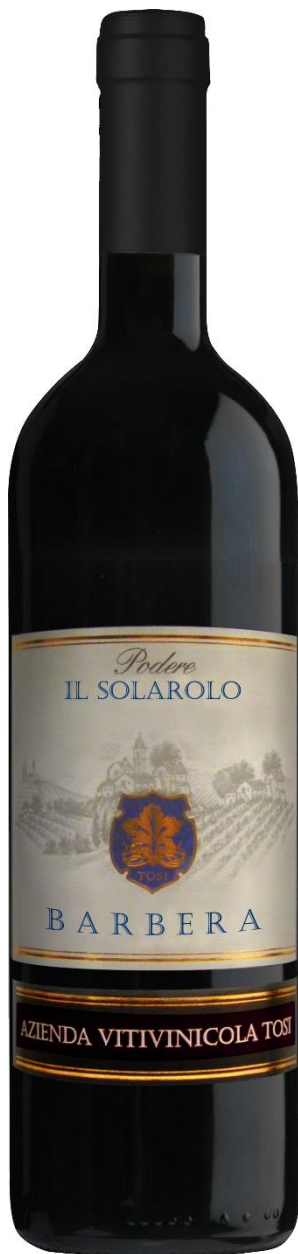




IL SOLAROLO 2018

PROVINCIA DI PAVIA IGT - BARBERA

Barbera (semi-sparkling)



Grape varieties	Barbera (85% min); Croatina, Uva Rara and Vespolina (15% max).
Vineyards location	Montù Beccaria (eastern Oltrepò Pavese).
Soil type	Mixed type (calcareous clay soil).
Training system	Guyot.
Yield per hectare	10 tons
Vines per hectare	4.500
Harvest	Partly manual and partly mechanical harvest in the second half of September.
Analytical data of the grapes at harvest	Sugar: 18-19% Total acidity: 8-9 g/l pH: 3,2
Vinification	Maceration with the skins for 6 days. Temperature-controlled fermentation (between 25 and 28 °C). Temperature-controlled second fermentation (18-20 °C). 6-month ageing in stainless steel vats. Further ageing in bottle for a minimum of 3 months.
Analytical data of the wine at bottling	Alcohol: 12% vol Total acidity: 7 g/l pH: 3,3 Pressure: 2 bar
Service temperature	14-16 °C
Tasting notes	Deep ruby red colour. Fine bubbles. Vinous nose. Crisp, sapid and lively palate.
Suggested pairings	It pairs well with <i>salumi</i> , red meat, roasted meat and game.