

AMPHORA RED

Foto: www.bottleshooters.eu

Grape variety: 100% Barbera

Winemaking process: Late hand harvest of biodynamic cultivated grapes with selection of clusters in the vinyard. Six month maceration of crushed grapes in clay amphoras. Spontaneous fermentation with natural yeast present on the grapes. Malolactic fermentation. Decanting of clear wine and another year maturation of the wine in clay amphoras. Bottling without filtration and minimal addition of sulphur.

Wine description: Intense garnet red colour with violet hues. Very complex aroma and flavour of ripe blackberries, forest undergrowth, plums, graphite. A rich, full body with an exceptionally long aftertaste and pleasing freshness.



Recommended serving temperature: 16 - 18°C

Vintage on the market: 2016

Date of bottling: 7.9.2018

Number of bottles: 450 bottles

Alcohol: 14,56 % vol.

Sugar residua: 1,9 g/l

Total acidity: 8,08 g/l

Volatile acidity: 0,54 g/l

Free SO₂: 22 mg/l

Total SO₂: 45 mg/l

PH:3,03

Certification: Organic and Biodynamic - Demeter

Packing : case 6 or 12 bottles x 0,75l

GUERRILLA
vina/wines