

BARBERA SELECTION

Foto: www.bottleshooters.eu

Grape varieties: 100% Barbera

Winemaking process: Hand harvest of biodynamic cultivated grapes with sorting of grapes directly in the vineyard. Two week maceration of crushed grapes, spontaneous fermentation with natural yeast present on the grapes and malolactic fermentation. Maturation of the wine in traditional big old oak barrels. Bottling according to biodynamic calendar with minimal addition of sulphur without filtration.

Wine description: Intense garnet red colour with violet hues. It displays varietal characteristics of Barbera. 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: 15 - 18°C

Vintage on the market: 2022

Date of bottling: 16.5.2024

Number of bottles: 4000 bottles

Alcohol: 13,88 % vol.

Sugar residual: 0,7 g/l

Total acidity: 6,70 g/l

Volatile acidity: 0,70 g/l

Free SO₂: 16 mg/l

Total SO₂: 53 mg/l

PH:3,33

Certification: Organic and Biodynamic - Demeter

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

GUERRILLA
vina/wines