

Grape varietal: 100% Barbera

Municipality: Sinio

Altitude: 365 m

Exposure: West

Terrain: Clay-sandy-calcareous with sub-alkaline reaction.

In the vineyard: 30% of old vines planted in 1944. Selection during the period of colors change. Manual harvest.

In the cellar: Stalk removal; pressing and maceration for 8-10 days on average.

Controlled temperature fermentation at 30 °C.

Malolactic completed.

Yeast: Native

Clarification: Gel bentonite

Ageing: 18 months in 30 hectoliters oak barrels from Slavonia/Hungary/Switzerland and in third-fourth passage 225 liters French oak barrels.

In- bottle refinement: 6 months minimum.

Characteristics: The vineyard that produces the Zio Nando, thanks to a terrain that tends towards sandy and its western exposure, permits us to obtain a wine with a powerfully fruity aroma, optimal color intensity and extreme refinement.

Serving temperature: 16° C

Pairings: salami and cheese, parmigiana, vitello tonnato, russian salad.

