



# BARBERA FRIZZANTE COLLI BOLOGNESI D.O.C.

<i>Grape variety:</i>	Barbera
<i>Alcohol content:</i>	13% vol.
<i>Colour:</i>	Ruby red
<i>Bouquet:</i>	Fine and crispy aroma
<i>Taste:</i>	Savoury, open and pleasantly sparkling.
<i>Drink temperature:</i>	10 – 12 °C
<i>Food matching:</i>	Perfect pairing with salami, boiled beef meats, stew.
<i>Training method:</i>	Guyot and Cordon pruned
<i>Grape yields:</i>	80 quintals per hectare
<i>Plant density:</i>	4500 vines per hectare
<i>Period of harvest:</i>	End of Sept./ Oct. (hand picking)
<i>Soil:</i>	Calcareous clay hills (250m. a.s.l.)
<i>Winemaking:</i>	Skin maceration for 2 to 3 weeks and fermentation in stainless steel vats. 2-month Charmat method.