

SAINS SULFITI – LANGHE BARBERA DOC

“Floating away never to be forgotten”

Made from organic certified grapes with no added sulfites which have been hand selected from our vineyards. Sains Sulfiti should be drunk within two years of its vintage. Barbera has been grown in the Piemonte region of Italy since the 1300's and produces high yields if not kept in check.

Grape Type: 100% Barbera

Appellation: DOC

Wine Type: Dry Red Wine

Growing area: Dogliani (CN)

Yield per hectar: Approx 9000 kg

Vinification: Grapes are harvested during September and are fermented for between 12 – 15 days before being transferred to stainless steel tanks. It is then aged in concrete vats for a short period of time before bottling. There are no added sulfites in Sains Sulfiti.

Characteristics: Sains Sulfiti has a bouquet of blackberries and jam.

Pairings: Best served with sopress and polenta, grilled cheeses as well As with meats with savory sauces.

Serving temperature: 16 – 18°C

Alcohol content: 14% by volume *(depending on vintage)*

Acidity: 5.0 g/l *(depending on vintage)*

Residual Sugar: 1 g/l *(depending on vintage)*

