

VILLA CERRUTI



Dreo

COLLI TORTONESI BARBERA

Denominazione di Origine Controllata

- ❖ **GRAPE VARIETY:** 100% Barbera
- ❖ **EXPOSURE:** east / northeast
- ❖ **PRODUCTION AREA:** Avolasca (AL)
- ❖ **TRAINING SYSTEM:** Guyot
- ❖ **YEAR OF PLANTING:** 2002
- ❖ **VINES PER HECTARE:** 4.000
- ❖ **ALTITUDE:** 320 m a.s.l.
- ❖ **SOIL:** calcareous clay
- ❖ **HARVEST:** hand-picked in crates, early September
- ❖ **VINIFICATION:** 15-day maceration on the skins with regular pumping over and punching down in stainless steel
- ❖ **AGING:** 6–8 months in stainless steel
- ❖ **BOTTLE AGING:** about 6 months
- ❖ **SERVING TEMPERATURE:** 16° - 18° C

❖ TASTING NOTES

Intense ruby red with purplish highlights.

On the nose, enveloping aromas of cherry, blackberry, and raspberry, with spicy nuances.

On the palate it is fresh, savory, round, and full-bodied yet balanced, harmonious, and elegant.

❖ PAIRINGS

First courses with meat, cured meats, red meats, game, fresh or medium-aged cheeses, mushrooms.