

SOC. AGRICOLA LA RAIA S.S.
BARBERA DOC 2007

Status	<i>Denominazione di origine controllata e garantita</i>
Type	<i>Red Wine</i>
Italian Region	<i>Piemonte</i>
Vine	<i>100% Barbera</i>
Vintage	<i>2007</i>
Organic/Biodynamic	<i>Yes, certification by Ecocert & Demeter</i>
Vegan	<i>yes</i>
Vegeterian	<i>yes</i>
Added sugar	<i>no</i>
Residual sugar	<i>2 g/l</i>
Total SO ₂	<i>67 mg/l</i>
Free SO ₂	<i>23 mg/l</i>
Size Bottle	<i>750 ml</i>
Pagkaging	<i>Cases of 6 bottles</i>
Winemaker's note	<i>The Barbera grapes are handpicked towards the end of September and go through an extended maturation where the fermenting must is periodically pumped over the skins. Malo-lactic fermentation follows. After racking, the wine is matured in small stainless steel cointainers. Colour brilliant light straw yellow with greenish hints.</i>
Tasting note	<i>Aroma wide, intense with nuances of roses and berries. Mouthfeel: full, soft, warm with a persistent finish reminiscent of cherry jam</i>
Alcohol content	<i>13,5%</i>
Serving temperature	<i>Between 18° and 20° C</i>
Perfect pairing	<i>Its versatility and approachability make it the perfect match for every meal</i>
Link	<i>http://www.la-raia.it/index_eng.aspx</i>

