



Azienda Agricola Calatroni



BARBERA

BARBERA OLTREPO' PAVESE DOC (STILL)

Our clay and carbon-rich soils are especially fitted for growing Barbera grapes. A special attention is taken in the vineyard to green prune the vines. This wine is released after one year in bottle, when it has reached optimum maturity and elegance. We are committed to a sustainable approach to vinegrowing, using a minimum of pesticides and antiparasitic treatments.

Characteristics of the vineyard

Training system	Free cordon
Pruning system	Casarsa
Exposure	North, North-East
Vines per hectare	4.000-4.500
Yield per hectare	9,5 tons

Tasting notes

Colour	Deep red with purple highlights.
Nose	Intense, winery, with notes of wild fruits jam.
Palate	Medium-bodied with a pleasant acidity.
Pairings	Red meats, boiled or stewed meats.
Service temperature	15-18 °C

Azienda Agricola Calatroni

Località Casa Grande 7 - 27040 Montecalvo Versiggia (PV) - Italy

Phone/Fax: 0385.99013 - email: info@calatronivini.it - website: www.calatronivini.it