

CANTINE CROSIO



GOCCIANERA

CANAVESE

denominazione di origine controllata
(controlled denomination of origin)

BARBERA

The essence of this wine is a combination of time, meticulous work and devotion. The result is a full-bodied, sophisticated, true and original Barbera. It appears intense garnet coloured. The smell calls to mind the elegance of black fruit and a mix of tobacco, coffee, cinchona and balsamic mountain woods. The taste is exquisite and fresh. A succulent wine easy to drink.

Grape variety: Barbera

Breeding system: guyot

Vineyard age: 10-20 years

Altitude: 320-330 m a.s.l.

Soil: morainic, with graveled debris and sand

Harvest: by hand in crates

Winemaking and aging: 12 days fermentation on grape skins with selected yeasts at a controlled temperature of 26-28°C. Soft pressing followed by aging in French oak barrels for 12 months. Bottling in summer. Final aging in bottle for at least 6 months.

Serving temperature: 16-18°C

Matching: good with hot hors d'oeuvres, fondue, stewed meatballs, lasagne, pasta with ragout, stew with tomato sauce, Venetian-style liver and alpine cheese.