



CAMPO dei CILIEGI

Barbera

LOCATION:

"Campo dei Ciliegi" Vineyard

SOIL TYPE AND EXPOSURE:

Brown, clayey, calcareous, with sand and pebbles.
Facing south-west at 230 m. above sea level

GRAPE VARIETY:

100% Barbera

CLASSIFICATION:

DOC

VINE TRAINING SYSTEM AND PLANTING DENSITY:

Guyot, 4.800 vines per hectare

MAXIMUM YIELD PER HECTARE:

5.500 litres

GRAPE HARVEST:

Traditional hand picking approximately from the 25th of September to the 5th of October

WINE MAKING:

Destemming and crushing - Fermentation with maceration in temperature controlled steel tanks

AGING:

6-8 months in wood tank then in bottle for at least 6 months

BOTTLING:

July

TECHNICAL SPECIFICATIONS:

Sugars: 1-2 g/L; alcohol content 13°- 13,5% Vol.

DESCRIPTION:

Thanks to the aging in oak barrels, the autochthonous Barbera wine expresses a great complexity; It gets a pleasant taste-bouquet, with a hint of spices

PAIRING:

Ideal with some first courses, mixed meat and roasts

PACKAGING:

Bordeaux bottle in 6 bottles boxes

SERVING TEMPERATURE:

16° - 18° C



Consorzio
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CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO UE REGULATION NO. 1308/2013