

Piemonte Barbera Vivace La Guerriera



ROMANO DOGLIOTTI

la Guerriera

PIEMONTE
DENOMINAZIONE DI ORIGINE CONTROLLATA
BARBERA

The vineyard

Surface area: 1 hectare
Plants: 100% Barbera
Year planted: 1975
Altitude: 280 m above sea level
Exposure: south - southeast
Position: hillsides
Type of terrain: clayey - calcareous
Slope of terrain: 25-30%

The production process

Vinification took place with traditional methods and maceration with the skins lasted 6 days. Upon racking, the wine was moved into an autoclave, where alcoholic fermentation was completed and malolactic fermentation took place, resulting in a slightly sparkling wine.

This wine is zesty and fresh, ready to drink, and suitable for everyday moments of celebration.

The wine

Naturally sparkling

Colour: ruby red with violet highlights.

Bouquet: good intensity, fruity, with notes of violet and red berries.

Flavour: the wine is sparkling, pleasantly acidulous, soft with good persistence.

Suggested pairings: typical table wine, it goes well with starters as well as soups, pastas, and entrées, excellent with the traditional dish known as *bagna cauda*.