


PODERE BARBI

**CANAIOLO – PODERE BARBI**
UMBRIA IGT

**GRAPE:** 100% Canaiolo Nero

**VINIFICATION:**
Fermentation occurs spontaneously in stainless-steel vats in underground cellars with natural yeasts, carefully temperature controlled

**COLOUR:** deep ruby red

**AROMA:** notes of ripe woodland fruit

**TASTE:** fruity and harmonious, with a fully body and pleasing sapidity

**TYPE OF WINE:** A smooth red wine designed for medium to long- term aging

**COMBINATIONS:** Excellent with game, cured meats and aged cheeses

**SERVING TEMPERATURE:** 16 - 18° C

**CONSUMPTION:** keeps well for approximately 3-4 years

14 % vol.

RESIDUAL SUGAR: 6 g/l

TOTAL ACIDITY: 5,70 %