

Tarabas

Colline Novaresi d.o.c. - Barbera

Vendemmia 2012



Colour and Bouquet: ruby red colour with purple hues with red fruits and violets hints and an intense and distinctive perfume; in the mouth the right acidity makes it fresh and harmonious.

Vine: Barbera 100%.

Vineyard: 4.000 sqm. Planted part in 20013. Density of 7.250 plants/hectare. Exposure South/West, altitude 300 metres above sea level. Sandy melted ground .

Pruning: Guyot.

Yield: for the 2012 harvest the yield per hectare has been of 7.5 tons and the yield grape-wine of 64%.

Wine-making: fermentation in steel tanks at constant temperature of 21°, with a maceration of thirteen days and two delestage daily, malolactic fermentation in steel.

Aging: twelve months in steel tanks, six of them on the yeast with daily batonnage.

Date of bottling: .11th November 2013

Specifications:

actual alcoholic strength of 13.80% v.

Total acidity of 6,35 g/l.

Total sulphur dioxide content of 37 mg/l.

Production: 2.556 750 ml. bottles.

Serving temperature: 18°

Potential aging: 5 years

Lot. N. 13/320

Wines produced in our cellar are not filtered, therefore we recommend to decant as they may be present natural dregs.



di Da Pos Daniela
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