



CÀ DEL GÈ
ENZO PADROGGI

Montalto Pavese



**OLTREPO PAVESE
BARBERA DOC 2016
GRIGNOLONA**

TYPOLOGY:
still red wine

GRAPE VARIETY:
95% Barbera 5% Uva Rara and Croatina

VINIFICATION:
The harvest is carried out by hand so as to choose the best grapes. After the de-stemming and pressing the must with its skins undergo an alcoholic fermentation which lasts for about one week after which the wine undergoes various pumping over's. At the end of the alcoholic fermentation the wine is drawn off, the wine obtained undergoes several rackings after which it is left to age in stainless steel tanks, where, after the malo-lactic fermentation, the wine is bottled.

ORGANOLEPTIC CHARACTERISTICS:
bright ruby red, vinous bouquet, intense, crisp and fresh when young. To the mouth harmonious and captivating, dry and of a good persistence.

ALCOHOL:
13% vol

FOOD PAIRING:
well suited with typical dishes from the Oltrepò Pavese, red meats, boiled and roast meats and salami

SERVING TEMPERATURE:
18 / 20° C. Uncork just before serving.