

BARRICADIERO 2012

Yield/Hectare: 5,000 kg

The vineyard and harvest:

Vines are trained with single cordon. Two parcels of vineyard with vine age averaging 19 years with an exposition of the first to the south and the other southwest.

Soil medium clay with calcareous features.

The grape is 100% Montepulciano, hand picked on September 2012, de-stemmed and crushed. Spontaneous fermentation takes place in oaken tanks followed by a maceration of 15 days. After pressing, racked twice to remove the lees and then placed in oak barrels of 228 liters for 24 months. Assemblage after careful tasting of each individual barrel and bottled February 2015.

Color is dark and compact with violet undertones.

In nose it at first slow to open and deep but after opening one senses notes of dried prunes followed by spicy sweet aromas and a touch of chocolate.

In the mouth it looms large with dry and voluminous flavors, slightly “wrinkled”, and reaches its peak slowly but then closes with a very persistent finish and pruneey, spicy flavors and a pleasantly nuanced balsamic note.

It merits a few years of waiting as it will improve with age. Because of its volume and structure it will pair well with red meats, but with a dozen arrosticini, it will really bring your dish up to another level!

Analysis:

- Total acidity: 5.10 g/L
- Volatile acidity: 0.80 g/L
- Total anhydrous sulfur: 0.065 g/L
- Alcohol 13,34% vol.
- Residual sugar: 0.6 g/L
- Dry extract: 30,3 g/L

Label: designed by artist Carlo Marchetti, it shows the “Bove Finto”, a characteristic representation of the Offida Carneval.

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