

BARRICADIERO 2013

Yield/Hectare: 6,000 kg

The vineyard and harvest:

Vines are trained with single cordon. Two parcels of vineyard with vine age averaging 20 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 October 4, 2013, de-stemmed and crushed. Spontaneous fermentation takes place in oaken tanks followed by a maceration of 7 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 January 4, 2013.

In the nose one initially senses woody notes and as it opens, emerging perfumes of blackberry and mature cherries are followed by juniper, pepper and agreeable spicy notes.

On the palate, the wine is dense and profound and evolves in a velvety manner on the tongue and then demonstrates its fruity heart and a great intensity. The tannins are orderly and the acidity is well balanced giving the wine a long, dynamic impact of flavors which on the finish return to blackberry and spice notes.

If one doesn't have a plate of lamb available, try this wine with seitan (wheat gluten) and Montepulciano with mushrooms and artichokes.

Analysis:

- Total acidity: 5.2 g/L
- Volatile acidity: 0.84 g/L
- Total anhydrous sulfur: 0.064 g/L
- Alcohol 13,27% vol.
- Residual sugar: 0.1 g/L
- Dry extract: 30,9 g/L

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

DOCG since 2011