



## **I Contrari Barbera dell'Emilia PGI**



### **Format**

75cl bottle



### **Type of Wine**

Still Red Wine



### **Visual exam**

Purple red color



### **Olfactory examination**

Balsamic notes of undergrowth and red fruits



### **Gustatory examination**

Structured, very persistent and complex

<b>Full Name</b>	I Contrari
<b>Designation</b>	Emilia Indicazione Geografica Protetta
<b>Vintage</b>	Harvest 2015
<b>Grapevine</b>	85% Barbera, 15% Merlot
<b>Density Plant</b>	4000 Plants / hectare Barbera, 5500 Plants / hectare Merlot
<b>Form of Breeding</b>	Spalliera
<b>Annual production</b>	8.000 Bottles
<b>Alcoholic strength</b>	13% Vol
<b>Acidity Total</b>	7,8 h/l
<b>Sugar residue</b>	1 g/l
<b>Total sulfur dioxide</b>	22 mg/l
<b>Service Temperature</b>	Optimal at 18 * C



#### Characteristics Land and Vineyard

The Barbera vineyard is located just below the Torre dei Nanni facing south-west, is about 30 years old, while the Merlot is facing south-west with 6-year-old vines that bear excellent fruit.



#### Description

Barbera, a vine of Piedmontese origin, has found its own and unique character on the Bolognese Hills for several years. One of the most suitable areas of the Bolognese hills is the sub-area of Montebudello where the Torre dei Nanni farm is located.

Since the mid-1970s, international vines have been planted on the Bolognese Hills, finding the best expressions in Cabernet Sauvignon and Merlot.

We decided to create a blend between these two grapes where the structure and acidity of Barbera is tamed by the elegance of Merlot.



#### Vinification method

The grapes are harvested in two phases, the Barbera in mid-September while the Merlot in early September.

They are collected in 30 kg crates, crushed – destemmed and transferred to fermenters for a maceration of 4 days for the Barbera and 5 for the Merlot, they are then drawn off and transferred to cement tanks.



#### Gastronomic combinations

Ideal on cured meats and aged cheeses and on meats and game