

DATA SHEET

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BARRICAIA NOIR BRUT – VINTAGE CLASSIC METHOD SPARKING WINE

Grape varieties: **Pinot Noir and Corvina**

Origin of the grapes: **Trentino Alto-Adige and Veneto regions**

Refining: **in oak French barriques. The time of ageing in barriques depend on each grape harvest.**

Maturation: **the time of yeast contact is established according to the grape harvests**

Alcohol: **12,5%**

Capacity: **750ml**

TASTING NOTES

Unique and intriguing Italian Millesimo red wine obtained from Pinot Noir and Corvina Verona grapes. Crisp red berry flavours: a beautifully integrated black cherry character with an elegant note of Amarena cherry and wild berries. All combined with a noble nuance of goudron. Matches perfectly with fish, red meats and game. An intriguing challenge for the discerning palate.

Suggestions: pour into a decanter for release from the foam. You may want to do an hour before tasting. Or to taste just opened into a large tulip at 15°/18°C for capturing the refinement and balance of the its perlage.