



BARRICAIA NOIR SEC

Vintage sparkling wine

Historical Cuvées Collection - Metal Label



Grape variety

Pinot Noir - Corvina

The percentages of different grape varieties are determined according to each single year.

Region of origin of grapes Trentino-Alto Adige and Veneto

Vineyard elevation 500/700 metri asl

Finishing

In oak barriques originating from the Massif Central in France. The finishing times in the barriques are variable and based on the grape harvests.

Aging

Contact times with the yeast are studied and determined, based on the cuvée of each year

Alcoholic content

12,5% vol.

TASTING NOTES

Olfactory examination

Ripe black cherries and marasca cherries stand out, clear and genteel. They are followed by a triumph of small, wild red-berried fruit: blackcurrants, blackberries, and ripe raspberry, lifted by a nuance of dark chocolate, toasted coffee beans and pink pepper.

Gustatory examination

The pinot noir bursts through with all its elegance, giving a well-defined and dry touch. An explosion of juicy ripe fruit of Corvina is exalted by the extra-fine perlage. There follows a succession of wonderful tones of woodland undergrowth, cyclamen and wild berries. Chinotto and dark cocoa complete the rich embrace.

Pairing

Red meat, game and matured cheeses.

Serving suggestions

Serve at 8°C. Pouring the wine into a crystal decanter is recommended in order to appreciate its intense personality.