



LA TRAVA

Campo dei fiori Barbera Piemonte DOC

Varietal

100% *Barbera* grapes

Description and Production

This varietal is farmed throughout Piedmont and Italy, but it achieves its full potential in the Alba and Asti areas.

It is harvested in the central weeks of October, following a careful crop thinning. After the pressing, the must ferments with skin contact for about ten days. It is bottled in spring, after the malolactic fermentation. The whole process takes place in stainless steel tanks.

Organoleptic properties

Bright purple-red colour. Intense grapey aroma with hints of berries. Firm, well balanced taste, pleasantly fresh with a long fruity finish.

Pairing and Serving

Campo dei fiori Barbera is excellent when paired with light first courses such as *tagliatelle al pomodoro*. Excellent also with cold cuts and soft cheese, such as *toma di montagna*.

Serve at 16-18° C (60-64°F)

Technical information

Alcoholic content: 12,5% vol

Packaging: Dark Bordeaux bottle

