

Il Pozzo

Barbera from Pavia District IGT (Typical Geographic Indication)

Vineyards

"Il Pozzo" is produced by a vineyard, whose grapes are Barbera, located in San Damiano al Colle. The vineyard is on the hills exposed to the sun at an altitude that goes from 250 to 300 meters on the level of the sea.

Wine-making

It is produced only in good harvest. Once pressed, the grapes are made fermented on the peels for about 25 days.

Ripening

The wine is ripened in French oak barrel for 10 months, in vitrified cement tank for a year, in order to stabilize it naturally, without the use of clarifiers. It rests in bottle for a minimum of 6 months.

Sensorial characteristics

It's ruby-red colored, with a big complexity and balance. It has wide scents with hints of marasca, coffee and cocoa. The taste is soft, with a lasting persistence.

Food-matching

Game dishes and red meat.

Service temperature: 16°-18°

Grapes: Barbera 100%

Upbringing: guyot

Production: 6000 kg/ha

Installation density: 4700 logs/ha

Plot: sandy with a high limestone contents

Alcoholic contents: 14% vol.

Full-scale sourness: 6,5 g/l

Remaining sugars: < 2 g/l

Full-scale SO₂: 70 mg/l

Ageing: 10 months in French oak barrel, 1 year in cement tank and 6 months in bottle.

