

Il Pozzo

Barbera from Pavia District IGT (Typical Geographical Indication)

Vineyards

"Il Pozzo" is produced by a vineyard located 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 the good harvests. Once pressed, the grapes are made fermented on the peels for some days.

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



It contains sulfites

Customers are advised that the aforementioned sheet is exclusively informative and does not bind the characteristics of the product, which could be different from vintage to vintage, depending on the seasonality of the grapes.