

BARBERA

MARCANTONIO

OLTREPO' PAVESE ROSSO RISERVA DOC

GRAPE VARIETY

Barbera 60% - Croatina 40%

VINEYARD

Campo dei Ciliegi and Fracchie

SOIL

Clay-limestone with pebbles

EXPOSURE

South-East, 240 meters above sea level

VINIFICATION

Destemming-crushing and temperature controlled fermentation with maceration in stainless steel tank.

Maturation in steel tank and in french oak barriques for 12 months followed by at least a further 6 months in bottle.

NOTES

The indigenous Barbera and Croatina grapes that are cultivated on the calcareous soils of Calvignano, express great structure and complexity. The aging on its fine lees in steel tank, the refinement in small wood and then in bottle yield pleasure and enhance the complex aromas of the two grape varieties.

PAIRINGS

Ideal with boiled meats, roasted or stewed meats



TRAVAGLINO

IN CALVIGNANO DAL 1868

