TENUTA
BARBON
1898

Just like a centuries-old tree, this is a wine whose slowly exploding scents can be really appreciated in their majesty over time. The grapes derived from the selected vines of Cabernet Sauvignon, Cabernet Franc, and Merlot express some unique peculiarities. The refinement in barrique brings out its complexity.

MORÈR

Rosso IGT Marca Trevigiana

TASTING NOTES
Colour: deep ruby red tending to garnet
Aroma: strong vanilla and toasted scents
Flavour: full with a velvety tannin

AGRONOMICAL DATA
Grape varieties used: Cabernet Sauvignon, Merlot, Cabernet Franc
Production area: Villorba (TV) - Italy
Altitude: 30mt on the sea level
Soil: pebbly, gravel, loosened grounds of alluvial nature, rich in limestone
Training system: cordon trained
Vine density: 4000 plants per hectare
Production rate q.li/ha: 90-100 q.li
Harvest: end of september the grapes are picked by hand

ENOLOGICAL DATA
Vinification in red: once the stalks get removed, the grapes get squeezed and the maceration of the must takes place on the peels for 10-12 days in stainless steel at controlled temperature between 28° and 30° C with frequent reassemblying and fulling
Malolactic fermentation: in stainless steel soon after first fermentation
Refinement: 15 months in French barriques
Ripening length: 1 year in bottle before commercialisation

ANALYTICAL DATA
Yield of grapes: 70%
Dry extract: 31 gr./lt
Total acidity: 5,20
Ph: 3,50
Residual sugar: 0,00 gr./lt
Developed alcohol: 13,0% vol.

PAIRINGS
Thanks to its structure and versatility it can be used in a wide range of combinations, it pairs particularly well with red meats and game dishes, and is also excellent with tasty medium aged cheeses. Serving temperature: 18-20 °C

Storage: to be kept in dry, cool places away from heat
Formats: 750 ml

Certification: V Label Italia s.r.l.

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