

USA

**Schenk**  
*family*



## PIEMONTE DOC BARBERA

### Grapes

Barbera 85%, Nebbiolo 15%

### Production Area

Piemonte; in the heart of Langhe and Monferrato - UNESCO World heritage.

### Vinification

The grapes are handpicked and carefully selected on the tables in the cellar. The vinification at controlled temperature is followed by a skin maceration for 10 days with daily pumping over. The wine is then aged in big wooden barrels for 3 months.

### Description

Intense ruby red color with floral scents together with slightly matured red fruit nuances. In the mouth, it is full-bodied and round, with a soft aftertaste of dark chocolate due to the natural sugar level of about 6g. Persistent and with a slightly spicy aftertaste.

### Food Pairings

It is ideal with cold cuts and mature cheeses and perfect with chocolate desserts.

### Serving Temperature

60.8° - 64.4°F

### Characteristics

Alcohol: 13.5 % vol.

Size: 750ml

