

LE TANE
PIEMONTE D.O.C.
BARBERA



In the wide range of Barbera wines of our region, this DOC wine is the simplest one, the friend that should be moderately paired with everyday meals. Produced with the same grapes - which are only from the Barbera variety ("in purezza") – the Piemonte Barbera has a bright ruby red colour, with a fresh and fruity scent and a pleasant acidulous taste, sapid and enjoyable.

Pairings: This is the most perfect Barbera wine to be drunk every day, with a moderate alcoholic content, pleasantly fruity with a dry or slightly sweetish taste. A wine that can be paired with all courses, from hors d'oeuvres to cheeses.

Vine: Barbera

Garde probable: 2 years

Serving temperature: 18°C

Winemaking: Fermentation during 8/10 days at controlled temperature in a programmable steel vats.



VINCHIO VAGLIO