



# Cantina di CASTEGGIO

## Oltrepò Pavese DOC BARBERA

“**Oltrepò**” means beyond the river PO. River Po is the main Italian river running from Monviso, a peak of 3,841 m [12,601 ft] in the western Alps to the Adriatic sea. This is the river of the main Italian plain. “pianura Padana”. “**Pavese**” is the adjective of Pavia. Pavia is one of the top Lombardy towns [it is a provincial capital] with extraordinary historical heritage. It is located where the river Ticino flows into the river Po. Well, in that area, where the hills are rising up to the point of becoming the Apennines, you will be in the **Oltrepò Pavese DOC wine zone.**

Vitigno: Barbera	<i>Grape varietal: Barbera</i>
Sistema di allevamento: Guyot tradizionale	<i>Training system: Guyot</i>
Tipo di terreno: argilloso - calcareo	<i>Soil type: argillaceous – calcareous</i>
Annata: ultima vendemmia	<i>Vintage: last vintage</i>
Affinamento: acciaio	<i>Ageing: stainless steel</i>
Alcool: 12,5% vol.	<i>Alcohol: 12,5% vol.</i>
Occhio: colore rosso rubino violaceo	<i>Eye: intense ruby red color with violet tones</i>
Naso: profumi intensi di frutti neri e delicate sfumature vinose	<i>Nose: intense perfume of black fruits and delicate vinous nuances</i>
Bocca: un gusto giovane, fruttato con sentore di mandorla	<i>Mouth: a young fruity taste with almond aroma</i>
Abbinamenti gastronomici: primi piatti con sughi di carne, carni aromatizzate	<i>Food pairings: first dishes with gravy, aromatized meat</i>
Temperatura di servizio: 17-18°	<i>Serving temperature: 17-18°</i>

