



SANT'ANNA
DEI BRICCHETTI



VIVACE

PIEMONTE D.O.C. BARBERA

A red lively wine to be rediscovered. The perfect companion to the Piedmontese traditional cuisine.

Grape: 100% barbera

Vine training system: Espalier with Guyot pruning

Harvest: By hand between the end of September and beginning of October

Winemaking: Fermentation in contact with the skins for 10-12 days at 24-26° C with daily pump-overs. Racking to stainless steel. Its light foam comes from the slight presence of carbon dioxide obtained from the fermentation of the residual sugars

Alcohol content: 13.5%

Color: Ruby red with delicate crimson hues

Aroma: Red berries

Taste: Dry in the mouth with pleasant acidity and good body

Food pairings: Appetizers and snacks, delicatessen, white meat, and medium-aged cheese

Serving temperature: 16° - 18° C