



TITOUAN

PIEMONTE D.O.C. BARBERA

NO SULPHITES ADDED

Produced and bottled by Castello di Tassarolo of Marchesi Spinola Vineyard-estate, Tassarolo (Italy).

📍 PRODUCTION AREA

Selected vineyards in the Municipality of Tassarolo, situated in the Gavi DOCG production area (Piemonte).

🌊 TERRAIN

Marley, silty-clay, with good content of organic matter due to the use of "green- manure". Altitude: 300 metres above sea level.

🍇 GRAPE VARIETY

100% Barbera

PRODUCTION TECHNIQUE

This wine is made of **100% Barbera grapes**, a vine that has always had a leading role in Piedmont. In this case the **harmony** and **balance** of this wine is due to the particularity of the grapes that come from vineyards **worked by heavy horses**. The grapes are **gently taken** through the process of vinification, in stainless steel tanks, with the maximum respect of their natural quality, beginning from the **fermentation** that starts only with indigenous yeasts from our land. To preserve its authenticity **sulphur dioxide is not added** in any form.

TASTING NOTES AND MORE



Colour

Purple red with garnet tints, very intense colour.



Bouquet

Ethereal, of wild barriers and cherries.



Flavour

Very elegant and refined, warm, soft, round and balanced in all its aspects.



Yeasts

Indigenous of our own grapes.



Alcohol

13 - 13,5% by Vol.



Total Acidity

Around 5,15 g/l



Production

20.000 Bottles



Certifications

Certified "*Organic and Vegan*" by BIOS;
"*Organic*" by USDA.

CONCLUSIONS

It can accompany meat dishes, rice, pasta, cheese and vegetables. Serve at a temperature of **18-20°C**.