

CASTELLO
DI TASSAROLO



Marchesi
Spinola dal 1367



TITOUAN

BARBERA D.O.C.

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**.