

Cantine Barbera Ciattu Alicante

THE FACTS

COUNTRY: Italy

REGION: Sicily

APPELLATION: Menfi

CEPAGE: 100% Alicante Bouschet

WINEMAKING: Skin contact for 15 days in large neutral Slavonian oak casks

AGING: 6 months in large neutral Slavonian oak casks

ANNUAL PRODUCTION: 4,000 bottles

THE STORY

Cantine Barbera offers vines living so close to the ocean that they can turn sea brine into vibrant salinity. Vineyards that enjoy mild winters and warm dry summers, and amazing temperature ranges between night and day. Ripe berries, tasty and sweet, that smell of sunshine and of a gentle Mediterranean wind. Cantine Barbera winemaker, Marilena Barbera, is a third generation farmer who tends the Inzolia that her grandfather planted in the 20's, the Chardonnay, Merlot, Petit Verdot and Cabernet Sauvignon that her father planted and the native varietals that are her passion: Perricone, Nerello, Alicante, Nero d'Avola and Grillo.

THE SELLING POINTS

SUSTAINABILITY: Natural Fermentation

PAIRINGS: Roasted red meat, Mediterranean Redfish, Medium Aged Cheeses

