

Zeroincondotta Barbera d' Piemonte DOC NSA

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Piemonte

CEPAGE: 100% Barbera

WINEMAKING: A short maceration of 2-3 days and fermentation in controlled temperature tanks. Followed by ageing in 90 % Stainless steel and 10 % in oak barrels

AGING: Drink over 5 years from vintage date.

ANNUAL PRODUCTION: 6000 cases

THE STORY

Paulo Marcarino's desire to blend traditional methods with the latest oenological knowledge produces outstanding, certified Italian wines made without the use of chemical additives.

THE ADJECTIVES

OVERALL: Rustic & rich

AROMAS / FLAVORS: Blueberry, black cherry, and an earthy touch

MOUTHFEEL: Silky tannins

THE SELLING POINTS

USDA Organic certified/ No Added Sulfites, Vegan Friendly

SUSTAINABILITY: Certified Organic, Vegan, Organic In Practice, Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation, No Sulfites Added

PAIRINGS: Extremely versatile, Barbera pairs well most red meat and cheese dishes,

