

Cascina Ciapat



RED WINE FÈ RIBOTA

GRAPES: Barbera, Dolcetto, Nebbiolo

COLOR: intense ruby red.

BOUQUET: with hints of ripe red fruit and berries.

TASTE: dry, pleasantly bitter, of moderate acidity, full-bodied, harmonious

FOOD PAIRINGS:

Ideal as a whole meal wine for daily consumption. Recommended with vegetable and salami appetizers; legume soups, risottos, ravioli; veal and beef

SERVING TEMPERATURE: 17 ° C

ALCOHOLIC CONTENT: 12% VOL

HARVEST: manual in the second decade of September, with careful selection of the grapes, both in the vineyard and in the cellar.

VINIFICATION: In classic red with emerged cap with frequent pumping over to improve the extraction of color, aroma while maintaining a controlled temperature of 28/29 ° C, with a maximum of 30 ° C at the beginning of fermentation. Fermentation lasts for about 15 days.

REFINEMENT

in stainless steel and bottled in spring.