



Wijnfiche

Tacchino | Barbera del Monferrato DOC Italy (PIEMONTE) – 2017

Domain

Tacchino

Monferrato is traditionally a famous wine region, in the Piedmont in Italy, where the vineyards cover the hills like a blanket. The Tacchino winery (around 25 hectares, half of which are planted with vines) is in the heart of this green area. The domain has the shape of a natural amphitheater, which protects the vineyards against the cold northern wind from the Alps. The southern location of the vineyards, the 'white' lime-rich soil, the relatively low production per hectare and the traditional way of harvesting are among other things the secret of these high-quality wines.

Vinification

Tacchino produces its Barbera del Monferrato with great care. Vinification takes place in stainless steel tanks so that the wine can present itself with optimum purity and fruitiness.

Taste

This wine has a dark ruby colour. On the nose, fine and elegant with subtle red fruit, blackcurrant and black pepper. On the palate elegance reigns supreme. This wine has a fruity, fresh finish with soft tannins. In short, a deliciously expressive red wine that will animate a number of typical Italian dishes.

Food pairing

Pizza | Risotto | Salsiccia | Antipasta | Pasta

General information

Type: Red wine

Grape varieties: Barbera (100%)

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 16-18 °C

Taste profile: Fruity fresh

