

Santa Giustina Barbera

(Colli Piacentini DOC)

100% Barbera



Santa Giustina's Barbera is a fresh yet elegant example of the famous Barbera grape but coming from the Emilia-Romagna region. Younger vines are harvested by hand and brought immediately into the cellar for a gentle pressing. About a 20-day fermentation and maceration on the skins takes place in temperature-controlled stainless steel, before a couple months rest prior to bottling. And the result is intense and elegant all at the same time. A pretty nose with aromas of violets, red cherries, and fresh blueberries is followed by a balanced and full-bodied mouth feel.

Bon Vivant

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