



Luna dei Tempi

Grape Variety: 100% Barbera

Municipality: Castagnito

Soil: Clayey with sandy marls

Training System: Guyot

Yield: 70 quintals. First early harvest 50 qL.
Second overripe harvest 20 quintals

Processing: Single vineyard, 2 harvests at different times.

The first early collection, with fermentation in steel.

The second collection left for longer in the vineyard, 30/40 days.

Vinification: manual harvest, crushing and de-stemming, soft pressing. The grapes from the first harvest are vinified in steel tanks, while the overripe grapes are vinified directly in French oak barrels

Ageing: the two wines are blended and left to mature for about 4-6 months in steel tanks and then transferred to large oak barrels for about 12 months.

Alcohol Content: 14% Vol.

Characteristic: The nose is intense, with strong hints of black cherry, small berries, pepper, and dried rose. In the mouth it is full, velvety, and very persistent.

Food Pairings: Cheeses, first courses based of meat, important and spicy second courses.



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