



BARBERA

DI LOMBARDIA | ORGANICALLY FARMED

VARIETAL: Barbera

REGION: Lombardy, Italy

VINEYARD:

The certified organic vineyards that grow our Barbera grapes are located near the town of Pavia which is on the borders of the Piedmont region. The vineyards are on south sloping vineyards with clay and chalky soils.

WINEMAKING:

Following the harvest, the grapes are destemmed and macerated in stainless steel tanks for a few days before fermentation begins and then continues for about 8 days. Following malolactic fermentation, the wine is aged in stainless steel tanks. No oak is used in order to retain as much of the fruit qualities of the wine as possible.

TASTING:

The Tiamo Barbera is a beautifully bright fruit forward red wine that has delightful aromas of cherries and raspberries. It is THE perfect every day Italian red!

FOOD PAIRING:

Perfect with all pasta dishes, pizza, barbecue and ripe cheeses.

ALCOHOL: 13.0 %

RESIDUAL SUGAR: 3.09 g/l



UPC# 8 004006 00385 2
12pk / 750ml

TIAMO ORGANIC WINES ARE PRODUCED WITH ORGANICALLY GROWN GRAPES.

IN ORDER TO HAVE ORGANICALLY GROWN GRAPES, A VINEYARD MANAGER MUST IMPLEMENT AN ENTIRELY DIFFERENT SET OF PRACTICES TO MAINTAIN THEIR VINES. THE VINEYARDS HAVE TO BE FIRST CERTIFIED IN ITALY BUT THEN MUST ALSO RECEIVE THE USDA CERTIFICATION OF "MADE WITH ORGANIC GRAPES". NO PESTICIDES OR FERTILIZERS ARE PERMITTED.

- ❖ ORGANIC
- ❖ SUSTAINABLE
- ❖ ECO-FRIENDLY
- ❖ VEGAN FRIENDLY

