



BARSARÉ'

2022

IGT TUSCANY BARSAGLINA

750 ml.

Originally produced and bottled by:

Monastero dei Frati Bianchi
Società agricola srl
Monte dei Bianchi- Fivizzano (MS)

BOTTLE- Glass



CAPSULE- Plastic



CAP- Cork



TECHINICAL DATA

CHARACTERISTICS

Barsaglina is an important native grape variety from the province of Massa and Carrara that has always produced wines of great depth and character.

The grapes ferment in steel with a prolonged maceration, the resulting wine is aged in medium wood casks for at least 15 months.

It is noble and complex on the nose, opening on floral memories followed by small fruits, dark spices and hints of undergrowth.

On the palate, it is deep, intense, the prominent tannic texture and the important structure are always accompanied by good acidity. The impulse of flavor is non-stop until the vibrant minerality of the finish. This wine is a dense, purplish ruby color.

- Year: **2022**
- Grape variety: **Barsaglina 100%**
- Alcohol vol.: **13,5%**

Identity Data

- Production area: Lunigiana
- Altitude: 350/400 m. slm
- Soil: Galestro- Alberese
- Exposure: East, South-East
- Grape harvest: 2nd / 3rd week of September

Vinification

- Destemming: Mechanical with stalk removal
- Maceration: 21 days on the skins
- Vinification: at a controlled temperature of 28°C
- Ageing: 15 months oak wood
- Maturation: 12 months in bottle

CONTAINS SULPHITES

MADE IN ITALY