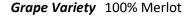




TENUTA BARBADORO OTTAVINO TOSCANA IGT BIOLOGICO







Vineyard Location Montespertoli, Tuscany

Soil Chianti region, rich in galestro, clay and limestone

Training System Guyot

Vine Density 3,500 vines per hectare

Yield Per Hectare 5,250 kg. per hectare

Vineyard Size 2 hectares

Annual Production 2,000 bottles/year

Harvest Hand harvesting in boxes

Vinification Delicate destemming and pressing, long fermentation and

maceration in stainless steel vats for 20 days at-26 ° C

Aging Matures for twelve months in small oak barrels, with batonage

twice a month

Organic Certifications Suolo e Salute Certified EU Organic, US Made with Organic

Grapes

Alcohol Vol 14.5 %

Color Intense ruby red

Aroma Intense aromas of spices, currants, chocolate, and vanilla.

Taste Dense tannic, soft, and enveloping, warm with sensations of

cocoa and spices. Long and elegant finish

Food Pairing Main courses of red meats, wild boar, venison, and aged

cheeses

Serving Temperature 16° C. / 60.8° F in large glasses, to be opened about

two hours before

Type Of Cork Natural Cork

Bottle Size (L) 0.75

