

# david hook



## 2018 Barbera

**TA:** 6.9 g/l

**pH:** 3.48

**Alc:** 13.5%

**Vintage:** 2018

**Variety:** 100% Barbera

**Region:** Orange

**Production:** 750 dozen

Piedmont region of northwest Italy is best known for its Barolo's, magnificent wines made from the Nebbiolo grape. These wines can age for decades, have great structure and are generally saved for special occasions. For everyday, most people in the region turn to the easier more accessible Barbera wines. Among their many virtues, these wines are great with food, with its bracing acidity it is a brilliant accompaniment, refreshing the palate and stimulating the appetite

**Vineyard:** This years wine comes from a vineyard located in the foothills of Mount Canolobis. The cool climate and ancient volcanic soils combined produce high quality grapes with good intensity of flavour and high natural acidity.

**Harvest date:** 3th March 2018

**Winemakers notes:** The of grapes were fermented in traditional open vats which were hand plunged regularly. The wine was matured in older oak barrels for 12 months prior to bottling.

**Tasting notes:** The wine is light crimson red in colour with dry cherry and prune aromas. Savoury flavours dominate the palate which is medium bodied and finishes with a firm acidity accompanied by fine soft tannins typical of this variety.

**Cellaring:** This wine is ideal for consumption now, a early drinking style not one for the cellar.

**Food Accompaniment:** Italian sausages, pasta, duck and cheeses.