



CASTAGNOLE DELLE LANZE

BARBIS

Piemonte DOC Barbera Frizzante

Barbis was born from the rediscovery of a great classic of the Monferrato hills. Our Barbera-Bis draws its origins from tradition, aiming to showcase the more rebellious side of the Barbera grape. It is a lively, distinctive wine—a fresh and dynamic expression of the historic Barbera variety grown in the hills of Piedmont. Here, the grape's characteristic, pronounced acidity pairs perfectly with the pleasantness of a frizzante (lightly sparkling) style, resulting in a highly drinkable, balanced wine of extraordinary versatility at the table

GRAPE VARIETY: 100% Barbera

ALCOHOL CONTENT: 11.5%

VINE TRAINING SYSTEM: Guyot

SOIL: Calcareous-clayey

HARVEST PERIOD: Early September

WINE MAKING: Complete destemming. Selection of yeasts and initial fermentation on the skins for 7–8 days. In the spring, the Barbera undergoes a second, natural fermentation—triggered by the addition of sweet must—lasting 6–7 days, in order to achieve natural effervescence

COLOR: Vibrant ruby red

PERFUME: Vinous, fresh, fragrant, with hints of ripe fruit

TASTE: Lively, smooth yet dry, with pronounced acidity

FOOD MATCH: A wine of extraordinary versatility at the table; the grape variety's natural acidity and pleasant effervescence make it ideal for cleansing the palate after rich or succulent dishes. It pairs perfectly with pizza, cured meats, hand-chopped raw meat (tartare), herb frittatas, grilled pork, bollito misto (mixed boiled meats), cotechino sausage, and hot street food, as well as medium-aged semi-hard cheeses

SERVING TEMPERATURE: 4 – 6 °C

AVAILABLE FORMATS: 0,75 l



Dogliotti 1870 Snc

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