

Azienda Agricola Cortino



BARILAT - RED WINE

ALCOL CONTENT:
13% Vol.

SERVING TEMPERATURE:
18°-20° C

Grape variety:

Blend of the three most representative grape varieties of the region.

Soil composition:

Mixed consistency.

Yield:

80 Q / Ha

Training system:

Cordon training, Guyot pruning, being rows 2 m far from each other.

Harvest time:

Mid September.

Vinification:

Skin contact maceration at controlled temperature for 15-18 days. Periodic delastages. Malolactic fermentation carried out in stainless steel vats and barriques.

Ageing:

24 months in oak casks.

Tasting characteristics:

Elegant sight, garnet red with orange highlights. The bouquet is complex, rich and intense with notes of dried dog-rose, violet and sweet spices. The taste is full, dry, warm and austere. Barilat leaves a pleasant tannic perception and a fulfilling aftertaste.

Food pairing:

Great second courses and medium-mature cheeses.