

100ANNI

BENACO BRESCIANO BARBERA IGT


Pilandro®

This epitome of Pilandro red wines is the fruit of oldgrowth vines that grow in the Lugana region. Aging for 24 months in oak barrels followed by 6 months of cask aging gives this wine its robust structure and notes of plum and morello cherry.

Serve at a temperature of 16-18°C (60,8-64°F)

Pair with wild game and other roast
or grilled meats



Available formats



DESCRIPTION

VARIETY:
Barbera 100%

VINEYARD:
Located at an altitude of 60-80m (195-265') with a south by southeast exposure and a chalky terrain rich in clay in the southern part of Lake Garda near Desenzano

HARVEST:
Grapes slightly dried on the vine and manual harvesting with qualitative selection in the vineyard

VINIFICATION:
Stripping and maceration on the skins for 12-15 days in steel tanks. Once fermentation is complete, the wine is devatted and the marc is pressed. It then undergoes malolactic fermentation and is aged in oak barrels

MATURATION:
24 months in oak barrels and then 6 months in wood casks

VINTAGE: 2015

ABV: 16%

PILANDRO WINE SHOP

Località Pilandro, 1 (Uscita A4 Sirmione)
25015 Desenzano d/G (BS) Italy - T.: +39 030 991 0363
info@pilandro.com

www.pilandro.com