



CASA BARICALINO

WINERY AND HOSPITALITY



OUR REDS

Red Wine

Production Area: Novello

Training System: GUYOT

Soil: Marl layers, with a high percentage of fine sediments, silt, and clay.

Altitude: 420 meters above sea level

Harvest: mid-October

Vinification: Cleaning and cooling of the grapes, maceration in contact with the skins, discarding the stems for about 20 days, daily pumping over.

Fermentation: Controlled temperature in stainless steel (up to 28°C) using the best selected natural yeasts.

Aging: Malolactic fermentation in contact with its own fine lees for several months, clarification and storage in steel.

Organoleptic Characteristics: Bright RED color, floral aroma, fine and pleasant, winy flavor, dry and fresh, with a significant body overall.

Cultivation: Integrated pest management with low environmental impact.



Casa Baricalino – Cantina e Ospitalità

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