



FRATELLI PIACENTINI

azienda vinicola



ALDEBARAN

D.O.C. COLLI PIACENTINI GUTTURNIO (Riserve)

Production area:
Hills of Ziano Piacentino

Grapes:
Blend of Barbera (60%) Bonarda (40%)

Harvest:
manual, end of September, first few days of October

Fermentation:
at controlled temperature with medium/long maceration and frequent pumping over to favor the balanced extraction of anthocyanins and tannins from the skins

Vinification:
after the racking and soft pressing of the grape marc, the wine undergoes a cleansing decanting before going to the first aging phase

Ageing:
approximately one year in stainless steel tanks followed by ageing one year in oak barrels, and finally in the bottle

Ageing possibility:
8-10 years

Color:
ruby red with garnet reflections

Nose:
good aromatic complexity which alternates young red fruits with stronger notes such as tobacco, mature hay, burnt wood

Taste:
a wine with strong character, full, robust, warm, while also refreshing and flavorful. Aggressive while young, it becomes more aristocratic and complete with aging.

Vintage: 2007

Alcohol content: 14% vol.

FRATELLI PIACENTINI DI PIACENTINI VALENTINO & C. SNC

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