



FRATELLI PIACENTINI

azienda vinicola



RIGEL

D.O.C. COLLI PIACENTINI BARBERA

Production area:

Hills of Ziano Piacentino

Grapes:

100% Barbera

Harvest:

manual, end of September

Fermentation:

at controlled temperature with 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 with the skins, the wine undergoes a cleansing decanting before going to the first aging phase

Aging:

at least one year in stainless steel tanks followed by bottle-aging

Color:

ruby red with garnet reflections

Nose:

good aromatic complexity which alternates vegetable sensors with small red fruits, to jam and cherries preserved in spirits

Taste:

a wine with strong character, full, robust, warm, while also refreshing and flavorful Aggressive while young, it becomes smoother and fuller with aging.

Vintage: 2013

Alcohol content: 14% vol

FRATELLI PIACENTINI DI PIACENTINI VALENTINO & C. SNC

via strada vecchia 9b | 29010 ziano piacentino | piacenza | telefono 0523 86 32 59 | fax 0523 84 70 21 | web fratellipiacentini.com | email info@fratellipiacentini.com | p.iva 00747470334