



FRATELLI PIACENTINI

azienda vinicola



ANTARES

D.O.C. GUTTURNIO SUPERIORE

Production area:

Hills of Ziano Piacentino

Grapes:

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

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

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: 2014

Alcohol content: 13,0%

FRATELLI PIACENTINI DI PIACENTINI VALENTINO & C. SNC

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