

SANSILVESTRO
CANTINE



Appellation	<i>Barbera d'Alba "Domina"</i>
Grape varietal	100% Barbera
Area of production	Langhe
Wine-making process	Crushing and destemming; fermentation in stainless steel at a controlled temperature of 28-30°C; maceration on the skins for 8 days, with daily pumping of the must over the cap.
Malolactic fermentation	100%
Ageing	Aged for 12 months in oak casks.
Winemaker comments	Rich structure; expansive bouquet showing ripe fruit; mouth-filling, long finish.
Food pairing notes	Fondue, lasagna, stewed meat, grilled fillet, mature cheeses.
Cellar life	5 years