

Agostino Pavia & Figli

VITICOLTORI IN AGLIANO TERME

I TRE VOLTI Rosso

GRAPE VARIETY: Barbera 100%.

PRODUCTION: 700 bottles.

TRAINING SYSTEM: low Guyot.

CROP DENSITY: 5.000 stocks/hectare.

YIELD: 6.000 kg/hectare.

HARVEST: end of September, beginning of October with manual picking.

VINIFICATION: 13-15 days maceration in 500/lt tonneaux
Malolactic fermentation within December.

AGEING: in 500/lt tonneaux for 14 months and in bottles for about 12 months. Ageing potential up to 8 -10years.

COLOUR: ruby red with marked purple reflections.

BOUQUET: intense, full and vinous with evident scents of plum, raspberry and juniper.

FLAVOUR: well-structured and smooth, with an elegant silky texture, that makes the wine pleasant and crisp.
Well-balanced acidity and tannins are followed by an intense aftertaste with sensations of spices and red fruit.

