

# janare

## ALLERO ROSSO | ALFABETO LINE

BENEVENTO IGT SPARKLING BARBERA



### GRAPE

Barbera

### ORIGIN

Sannio Beneventano - Campania

### HECTARES

10

### ALTITUDE

70-100 metres ASL

### VINE TRAINING SYSTEM

Guyot

### PLANTING DENSITY

3,500A vines per hectare

### AVERAGE AGE OF VINES

5 years

### HARVEST TIME

Second ten days of September

### VINIFICATION TECHNIQUE

Brief cryomaceration to extract colour, followed by soft pressing and inoculation of selected yeasts

### FIRST FERMENTATION

Entirely carried out in steel at 16-18°C for about 15 days

### MALOLACTIC FERMENTATION

None

### AGEING

In autoclave for approximately 20 days at a temperature of 16-18°C

### BOTTLING

Stays on the lees in autoclave for 1 month

### TERROIR

The inhabitants of the valley have respected the river and its lands. The floor of the Calore Valley is like a vast open garden, as far as the eye can see, where the landscape and the agricultural vocation have been jealously protected, only the old railway crosses it. Here, right in the heart of the valley, along the green corridor of the river, on the silty-sandy, fertile, and deep, fresh, calcareous, permeable, and well drained soils, we produce the grapes for our sparkling and spumante wines, which clearly owe their freshness and elegance to these pristine river environments.

### ORGANOLEPTIC CHARACTERISTICS

Intense and brilliant purple colour, characteristic floral bouquet of considerable intensity with hints of rose and violet. Creamy, pleasant, and remarkably persistent.

### FOOD PAIRINGS

An excellent accompaniment to meat-based hors d'oeuvres and pasta dishes with meat fillings. Try it in combination with Neapolitan pizza, especially if garnished with cured meats.