

# FRATELLI BARBA

## Montepulciano d'Abruzzo

### 'Le Salare' 2023

#### ABRUZZO/ITALY

**GRAPE:** Montepulciano 100%

**TRAINING METHOD:** Pergola Abbruzzese

**VINE AGE:** 22yrs

**PLANTING DENSITY:** 2,500 vines/ha

**YIELD:** 80 hl/ha

**HARVEST METHOD:** Hand

**TOTAL PRODUCTION:** 750,000 L

**SOIL TYPE:** Sandy Loam

**PRE FERMENT:** None

**VESSEL:** Stainless

**MACERATION TIME:** 6 days

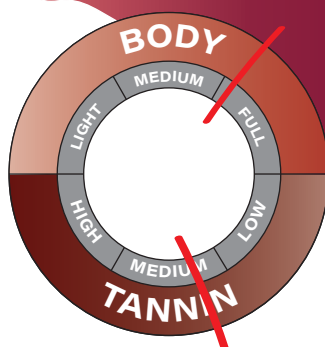
**MALO/LEES:** Yes/No

**MATURATION:** None

**ALCOHOL:** 13%

**RESIDUAL SUGAR:** 2.2g/l

**ACIDITY:** 5g/l



**TASTING NOTE:** Fratelli Barba is a family business established in the Abruzzo region in the 18th century. The estate covers 684 hectares, producing olive oil, dairy cattle, orchard fruits and, obviously, wine! Over the last 25 years, Giovanni Barba has dedicated himself to perfect the quality in every aspect of their winemaking. The cellar - built in 1991 - has been continually modernised to utilise the very highest quality equipment and modern innovations. This Montepulciano punches well above its weight with rich and complex notes of dark cherries, ripe red fruits, plums, spices, almonds and a long, mineral finish.

**FOOD PAIRING:** Pasta & Pizza, Cheese & Pate, Cured & Smoked Meats, Game, Barbecues, Red Meats, Stews & Casseroles.

"Great value for money. Similar wines usually cost four times as much"  
**VIVINO - 4.4 stars**

**WINETRADERS**