



La Maranzana

BARBERA AROMATIZZATO CORDIS



An excellent aromatized wine based on Barbera, made by means of a reinterpretation of ancient local recipes to create a product that provides total satisfaction for the palate, body and mind. The combination of the wine's flavour along with the properties of over 20 herbal species expresses the quality of ancient flavours and of genuinely traditional techniques.

Tasting notes: an elegant wine of distinctive character; its colour is ruby-garnet; its bouquet has delicate notes of blackberry and forest fruits; on the palate, the product is fascinating for its density and its attractive length.

Culinary combinations: ideal when accompanied by dark chocolate and hazelnut amaretti biscuits. In summer it is very pleasant when served cool, perhaps with an ice cube.

Winemaking process: each of the substances, over 20, used to aromatize this product are mill-ground, placed in an infusion vessel, and left to macerate in alcohol for at least 20-30 days. During this period, the preparation is mixed constantly.

After this time, the liquid is separated from the spices that have released their aromatic substances, and it is placed in oak barriques so that it is naturally clarified. This makes it possible to produce a series of individual tinctures that can be used to personalize the wine as desired. Approximately 60 more days are required to complete the process, during which the tinctures transfer their aromatic substances to the wine, giving it its specific characteristics. These aromas, together with the addition of sugar and vanillin, complete the product, which is then ready for bottling and distribution.