

ZEROINCONDOTTA

ZEROINCONDOTTA PIEDMONT BARBERA

PIEDMONT • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Paulo Marcarino's desire to blend traditional methods with the latest oenological knowledge to produce outstanding, certified Italian wines made without the use of chemical additives.

Wine Making

Short wine maceration (4 days). The aging of wine takes place in 90% stainless steel and 10% wood without sulfurous anhydride.

Food Suggestions

Pairs well with pasta, veal, pork, deer, venison, and poultry dishes.

TASTING NOTES

Ruby red color, with bright violet undertones. The nose is characterized by blueberry and black cherry aromas. The taste of dark black fruit is soft, with silky tannins and a rustic earthy fade. Aromatic notes testify to the grape's integrity.

Barbera grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- No-Additives
- Organic
- Vegan-Friendly
- ABV%: 14
- Class: Red

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

