

# VIRGAM

VINO SPUMANTE DI QUALITÀ BRUT  
Metodo Classico



TENUTA  
**LA MERIDIANA**  
ORIGINAL BARBERA SINCE 1890



**Soil type:** marly-clay  
**Altitude:** 220 m  
**Vines per hectare:** 4500  
**Yield per hectare:** 10 t  
**Harvest:** manual  
**Training system:** guyot  
**Exposure:** North-West



**Vinification:** Hand-harvested grapes, carefully selected and gently pressed. Only the finest free-run juice and first pressing are retained. After natural clarification for 48 hours, fermentation takes place at a controlled temperature of 15–18 °C. The second fermentation occurs in bottle, following the Traditional Method, in the spring after harvest. The wine then rests on its lees for 36 months, gaining depth and complexity, before disgorgement.



**Alcohol:** 12.5% vol  
**Dosage:** 6 g/L - Brut



**Tasting notes:** A delicate antique pink hue with a very fine and persistent mousse. The bouquet reveals aromas of small red berries and rose petals, enriched by subtle pastry notes. On the palate, the naturally vibrant acidity of Barbera finds perfect balance, supported by pronounced minerality and a creamy, refined effervescence.



**Typical pairings:** Ideal as an aperitif or paired with cured meats and white meats.

**Top pairings:** Fresh goat cheese with red berries.

**Unusual pairings:** Fried Porcini mushrooms.



**Serving T°:** 7-8°C