

LE QUATTRO TERRE

Piemonte Rosato Doc



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: South-East



Vinification: Hand-harvested grapes in 18 kg crates are gently pressed. The resulting must is clarified by flotation and fermented at a controlled temperature of 12–16 °C. Bottling takes place in March following the harvest.



Alcohol: 12.5% vol



Tasting notes: Bright pink in colour, with intense aromas of red berries and rose. On the palate, it is fresh and light, with vibrant acidity that enhances drinkability, leading to a pleasant fruity finish.



Typical pairings: Suitable for aperitifs, vegetarian pasta dishes, fish-based dishes.

Top pairings: Sushi and sashimi.

Unusual pairings: Pizza with vegetables.



Serving T°: 6-7°C