

NOI

Vino da Uve Stramature



TENUTA
LA MERIDIANA
ORIGINAL BARBERA SINCE 1890



Soil type: marly-clay
Altitude: 250 m
Vines per hectare: 4000
Yield per hectare: 4 t
Harvest: manual
Training system: guyot
Exposure: South-East



Vinification: The grapes undergo on-vine drying before harvest, naturally concentrating sugars and aromatic compounds. Once at the winery, the grapes are crushed and fermentation begins, progressing slowly and gradually due to the high sugar concentration.



Alcohol: 12.5% vol



Tasting notes: The aromatic intensity of Malaga expresses itself in all its richness. The characteristic aromas of dried grapes become deeply concentrated and emerge from the glass with remarkable intensity, offering an enveloping and seductive sensory experience. On the palate, sweetness takes centre stage, supported by a dense, velvety, and smooth texture that leads to a long and persistent finish.



Typical pairings: Dessert, cheeses.

Top pairings: Panna cotta with sour cherries.



Unusual pairings: Bread and Nutella.

Serving T°: 6-8°C