

SOL

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, with the partial development of Noble Rot. Once at the winery, the crushed grapes begin fermentation, which progresses very slowly due to the high sugar concentration. The resulting wine is then aged in barriques for at least one year.



Alcohol: 16% vol



Tasting notes: The nose is complex and enveloping, revealing a new nuance with every sip. Ripe yellow-fleshed fruit aromas intertwine to create a unique aromatic complexity, complemented by delicate honey notes. On the palate, the wine faithfully reflects the aromas perceived on the nose. Rich, deep, and layered, it finishes with remarkable length and freshness.



Typical pairings: Dessert and cheeses.

Top pairings: Goat blue cheese.

Unusual pairings: Caramelised hazelnuts.



Serving T°: 6-8°C