

# Barbera Poggio Anna

ITALIAN PRODUCT



Controlled Denomination of Origin  
CL 75 STILL

The Vineyard Poggio Anna, from the name of the country residence of a tenor, is situated on the ridge of the hill of Monteveroso, with south exposition. The clayey and calcareous soil allows the production of a warm, harmonic, austere, red wine.

## ORGANOLEPTIC CHARACTERISTICS

### COLOR

Brilliant, intense ruby red

### AROMA

To the smell it's intense, fine, fruity, with light spicy scents

### FLAVOUR

To the palate it's dry, harmonic with a very good structure

### ALCOHOLIC CONTENT

13 % VOL.

### SERVICE TEMPERATURE

16° C

### FOOD PAIRING

Excellent with roasted red meats, boiled and braised meat, mixed boiled meat, seasonal cold cuts, Cassoeula, oven-baked pork and strong cheeses.

### GRAPES

90% Barbera  
10 % Croatina



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