

PRIMO OTTOBRE

Piemonte DOC Barbera
2018



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Primo Ottobre" is a complex and elegant wine. The maximum expression of the philosophy of Binè, declined in the Barbera version. Few bunches from a few selected fillars give an excellent product with an excellent body and structure. The aging period of 18 months in oak barrels after the fermentation gives a bouquet of important tertiary aromas (licorice, pepper, tobacco, leather) that complements the olfactory range.

Primo Ottobre means October 1st, which is the deadline before which the grapes for this wine are never harvested. As well, is the date on which this wine is put on the market, 2 years after the harvest of its grapes.

Primo October is also the signature of Luciano, one of the founders of Binè.

TECHNICAL SPECS

VINE: Barbera

HARVEST PERIOD October

SERVICE TEMPERATURE 16°C-18°C

BOTTLING PERIOD June

ALCOHOLIC PERCENTAGE 15% Vol.

SUGGESTED PAIRINGS Excellent with great red meat and game dishes, ideal with aged cheeses. The ideal wine to pair with important tasty meals such as mushrooms and truffles.