



# *Volturna*

## Sannio Barbera

*Denominazione di Origine Protetta*

**Grapes:** 100% Barbera

**Production area:** Sannio Beneventano production area

**Exposure and altitude:** hilly terrain at 200/250 meters above sea level

**Type of soil:** calcareous marl

**Training system:** espalier with Guyot pruning

**Plant density:** 5000 per hectare

**Grape yield Kg/ha:** 9000

**Harvest period:** late September to early October

**Winemaking techniques:** the fully ripe grapes are hand-harvested. After being destemmed and crushed, they undergo fermentation for 15 to 20 days in steel tanks

**Organoleptic characteristics:** intense violet-red color with fruity and floral aromas. It has a soft taste with a persistent fruity, floral, and slightly spicy fragrance

**Alcohol content:** 12.5/14%

**Food pairings:** first courses, risottos, and baked pasta, especially with truffle flavor; for main courses, it pairs perfectly with roasted meats and red meats

**Bottle formats:** 0.75 lt



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