

Alverdi

Barbera

100% Barbera

The name Alverdi can be literally translated into English as "To The Green". We took our own advice and reimagined Alverdi as 100% organic wines. The classic varietals remain with a new focus on sustainability and environmental consciousness.

Tasting Notes:

Deep purple color with hints of jam and fresh berries on the nose. Fresh and fruit-forward with notes of cherry and blackberry on the palate with a long and pronounced finish. A perfect accompaniment to pizza, pasta, and Italian style meat dishes.

Vineyards:

| | |
|-------------------|---------------------------|
| Region: | Provincia di Pavia, Italy |
| Vine Source: | Contracted Sourcing |
| Training Method: | Spurred Cordon |
| Soil Composition: | Mixed Clays |
| Elevation: | 150 meters |
| Exposure: | Southwestern |
| Year Planted: | 2012 |
| Practices: | Organic |

Winemaking:

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|---------------|---|
| Harvest: | Machine Harvested in late September |
| Fermentation: | The harvested and destemmed grapes have been vinified with 8 days of maceration in order to extract color and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 27 °C. |

Malolactic Fermentation: Yes - Full

Aging:

4 months in stainless steel at controlled temperature followed by a month in bottle before release.

Technical Data:

| | |
|-----------------|-----------------|
| Alcohol: | 12.5% |
| pH: | 3.42 |
| Acidity: | 6.2 grams/liter |
| Residual Sugar: | 8.2 grams/liter |

Production Quantity:

40,000 bottles



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FACT SHEET