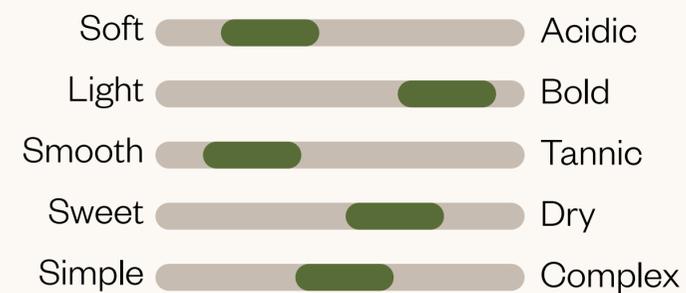


Barriques by Cantine Erario

TYPE	Full and round red
VINTAGE	2019
VOLUME	75 cL
ALC. CONTENT	15 %

Wine profile



Tips to enjoy

FOOD PAIRING
 Pair with roast or stewed meat, aged cheeses and roast lamb

SERVING TEMPERATURE
 16 °C

AGING POTENTIAL
 5 years

Tasting notes

NOSE Strong notes of vanilla, tobacco and a hint of chocolate and aromas of red-fruits like strawberries and cherries

MOUTH Full bodied wine, very soft and smooth. Round in taste

Vineyard and vinification

GRAPE VARIETIES
 Primitivo di Manduria

TERROIR
 Mix of limestone & clay

TERRAIN AND ELEVATION
 Plains 90m

LOCATION
 Manduria, Taranto, Puglia

VINEYARD
 The grapes are grown on 40 year old Alberello plants and manually harvested

VINIFICATION
 Fermentation during 18 days at a controlled temperature between 20 and 25 degrees

MATURATION
 Maturation in stainless steel tanks during 12 months, followed by 6 months in French oak (barrique) and 6 months on the bottle

