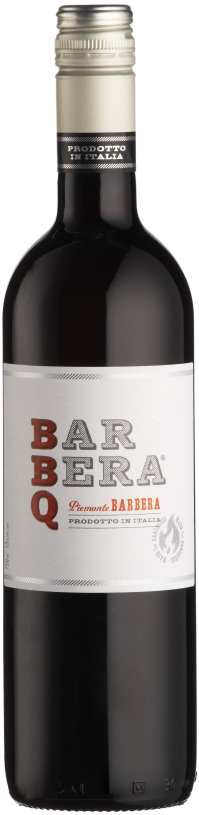
Boutinot
WINES



Bar Bera Q, 2018

Claudio Manera

A perfect wine to go along barbecue's!

UIAR122US	Piemonte	Piemonte, Italy
Red	13.5%	Screwcap
100% Barbera		

HOW IT'S MADE

Produced from Barbera grapes cultivated in vineyards in the Monferrato Hills in the south of the province of Asti in Italy. The southwest facing vineyards are at altitudes between 200 and 400m and the soil is clay and limestone. Fermentation in stainless steel tanks between 77°F to 86°F (25°C to 30°C). Pressed when dry and racked in stainless steel tanks for malolactic fermentation. The clear wine is then matured for four to six months. 20% of the wine is aged in large oak casks for six months.

TASTING NOTES

The nose is full of juicy cherries and plums with a hint of smoke. The palate is fresh and filled with more cherry fruit, balanced with good depth and structure. Extremely approachable with nice fresh acidity.

FOOD MATCH

This wine goes along well with burgers, steaks, sausages and kebabs. This wine is an excellent pair alongside all the things you'd expect at a BBQ. Pairs nicely with meaty pasta dishes as well or just open and drink along with friends.

AWARDS

ALLERGENS

Contains sulfites and no other allergens

Case / Bottle Size	12 x 750ml
Bottle Barcode	N/A
Case Weight	N/A
Case Barcode	N/A
Capsule Type	Aluminum
Pallet Details	80 cases per pallet / 5 layers