

Tenuta Folesano

RAGGI



Grape variety:

100% Barbera

Harvest:

manual in small baskets

Fermentation:

spontaneous, technique of pied de cuve in the vineyard

Aging:

for 12 months in wooden barrels,
12 months in bottle

Colour:

intense red, bright

Scent:

Intense, aromatic and fruity
bouquet (licorice, graphite, small
red fruits)

Taste:

balsamic, hematic, soft tannins
and mineral acidity

Alcoholic strength:

14,5-15%

Optimal aging:

5-20 years