



CARLIN DE PAOLO CVRSVS VITAE

2018 Barbera D'Asti D.O.C.G | MAGNUM

Barbera is a staple grape from Piedmont in Northern Italy, the variety is robust and it can easily acclimate to different regions. Unlike other red grapes varieties, this one has a relatively long hang time on the vine, which contributes to the dense flavours of the wine. The 2018 Cvrsvs Vitae has well-defined acidity, making it the ideal pairing to duck, goose and dark meat dishes. The style of wine is pleasant, easy to drink with intense aromas. The producer Carlin de Paolo focuses on low yields and ages the wine for over a year in small wooden barrels to attain more structure and maturity. Serving temperature: 16-18 degrees. Drinking maturity: within 3 - 5 years. Open the bottle at least 1 hour before and serve at 18°C in red wine glasses.

Composition: 100% Barbera grapes.

Tasting notes

Color

Bright ruby red with intense purple and subtle hints of garnet.

Aroma

Deep and delicate, with pronounced fruity notes of cherries, liquorice, plums, violets and blackberries.

Taste

Rich in tannins, round and deep, both heady and ethereal with subtle notes of dried fruit and jam and light balsamic accents

Finish

Intense, powerful and persistent, with a well-balanced acidity without the astringency. Full-bodied, soft, velvety - smooth with a homogenised woody note.