

**Quercia nelle Langhe Barbera Piemonte**  
**Azienda Agricola Quercia nelle Langhe**  
**Italy - Piemonte**

COLOR: Deep ruby red  
 NOSE: Intense bouquet with hints of ripe fruit  
 TASTE: Full, balanced taste

<b>Specifications</b>	
<b>Varietals</b>	100% Barbera
<b>Vinification</b>	Hand-picked during end of September and the first ten days of October. The grapes are pressed and the stalks removed, generating a limpid must that ferments at a controlled temperature of 26°C for 5-7 days. After racking, the new wine is put in stainless steel vats to preserve its fresh fruit characters. Then, the wine rests a few months in oak barrels, until spring. Finally, it is bottled, ready for the table
<b>Pairings</b>	Quercia nelle Langhe Barbera Piemonte



<b>Codes, Weights and Measures</b>	
<b>UPC</b>	7 84585 03226 6
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 03226 3
<b>Case Weight</b>	33
<b>Cases/Pallet</b>	50
<b>Layers/Pallet</b>	10
<b>ABV</b>	13.00%
<b>SRP</b>	\$ 0.00 USD 750mL Bottle