



**Wine name:** Bacuco DOC

**Producer:** Az. Agr. Fattoria il Gambero

**Type of wine:** Red Oltrepo

**Grape variety:** 50% Barbera, 40% Croatina, 10% Uva Rara

**Pruning methods:** Casarsa - Guyot

**Grape harvest:** Last ten days of September

**Harvesting method:** Manual

**Vinification system:** Maceration for at least 10 days with daily pumping over and temperatures kept between 28 and 30°C.

**Aging:** When the malolactic fermentation is complete the wine lies for at least 24 months of which 10/12 in sessile oak barriques and then in bottles for another 4/6 months.

**Colour:** Ruby red with purple overtones.

**Flavour:** Complex nose, forest fruits are overlaid with vanilla and tobacco deriving from the barrels.

**Characteristics:** It is dry on the palate, full-bodied, slightly tannic but harmonious.

Emanuele Visigalli

[info@dolceoltrepo.com](mailto:info@dolceoltrepo.com)

Tel. +32 (0) 484144663

VAT: BE 0889 334 305