



dal zotto

2023

BARBERA

AROMA

Blackberries and spice.

PALATE

Dark cherry and plum.

FOOD MATCHING

Barbera is one of the most versatile and joyful wines to drink. Serve slightly cool at 15–17°C to highlight its juicy fruit and natural acidity. It doesn't usually need decanting, making it perfect for casual drinking or lively dinners. Barbera pairs effortlessly with charcuterie, pizza, grilled sausages, roast chicken or tomato-based dishes, where its bright acidity cuts through richness.

WINEMAKER'S COMMENT

'Barbera is a wine naturally higher in acid than tannin. So, pairing this wine with something like a hearty Osso Bucco and polenta will see the wine deliver flavour that can't be beaten! We love Barbera for its freshness & vibrancy. The nose exhibits plum and orange rind with spicy and savoury undertones. On the palate, expect plum & spices, backed up with savoury notes and a lengthy elegant acidic finish.' - Michael Dal Zotto

 dalzotto.com.au

 [instagram/dalzotto.wines](https://instagram.com/dalzotto.wines)

red  white