



The Other Wine Co.

2024 BARBERA

AROMA

Black Bing cherries, Acai and dried blueberries. Red toffee apple wrapped in black licorice. Allspice, nigella seed and dried Ancho chillis. Sage leaf, nettle and dried fig. Laden with dark, deep earthy spice, it's an aromatic wonder.

PALATE

Puffs of lifted acidity and fine powdery tannins. This has the friendly Barbera style but with so much alluring perfume. A great addition and at such a great price tag.

VINIFICATION

Whole berries went into an open fermenter with about 10% whole bunches. Basket pressed to seasoned 500L puncheons and blended in a concrete vat before bottling. New to the portfolio. Not your average tutti frutti Barbera here, in saying that fruit is optimal.

FOOD MATCHING

Drink now with rice, bean and mole sauce.

WINEMAKER'S COMMENT

Our second vintage of The Other Wine Co Barbera. Although a new variety for the label, it's a familiar friend for our winemaker, Matt Large, who has spent many vintages in Piedmont learning the art of Italian grapes from the likes of Luigi Oddero. Since taking up the post at The Other Wine Co., he's been hunting for local opportunities, and was thrilled to get his hands on this parcel of Barbera.

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