

# Cantine Barbera

## Cantine Barbera “Fuorizona” Rosso 2021

### Tech Specs

Type:	Red Still Wine
Ingredients:	Frappato
Region/Subregion:	Sicily,
Organic?	YES
Vegan?	YES
Sustainable?	YES
Certifications?	Suolo e Salute
ABV:	12%

### A closer look...

Total Production:	350 cases
Vineyard:	Tenuta Belicello, Vigna Sottostrada
Soil:	Deep medium-textured soil with sandy-limestone components lying on alluvial clay banks
Age of Vines:	planted in 2018, vertical shoot positioning, Guyot
Vineyard Size:	6 hectares
Climate:	Mediterranean climate
Farming Methods:	vertical shoot positioning, Guyot; Grapes harvested in mid-September.
Fermentation Methods:	Winemaking: skin contact for 5 days in neutral Slavonian oak casks Alcoholic fermentation: spontaneous, with wild yeast Malolactic fermentation: spontaneous. Refining: 6 months on fine lees, in neutral Slavonian oak barrels
Winemaker:	Marilena Barbera
Elevage:	Refining: 6 months on fine lees, in neutral Slavonian oak barrels. 6 months in bottle before to be released
Fining/Filtration:	No
Residual Sugars:	1.54 g/l
Acidity:	5.38 g/l
SO2:	Total SO2: 41 mg/l

### All about this bottle

While creating FuoriZona, I remembered the words of Liliana Segre, an Auschwitz survivor, about the little girl who drew a butterfly flying over the barbed wires during her deportation. This label is dedicated to all those who will never forget.

Fertilization in the vineyard with field beans planted on the farm. Compost is made on the farm with vegetable waste. We have rainwater recovery, a bio-architecture cellar, energy saving practices and a photovoltaic system. We have weather stations for precision interventions and minimizing the agronomic impact in the vineyard.

FuoriZona is a mouthwatering wine with a light ruby color, soft tannins, a distinct acidity and a graceful body. It smells of cherries, mint, violet and red roses, and has a juicy palate of blood orange and pomegranate, enhanced by notes of pink pepper.



**EDWARD**