

Cantine Barbera

“Microcosmo” Rosso IGT Sicilia

2018

Tech Specs

Type:	Red Still Wine
Ingredients:	Perricone 90%, Catanese 10%
Region/Subregion:	Sicily, Menfi DOC
Organic?	Yes
Vegan?	Yes
Biodynamic?	Yes
Sustainable?	Yes
ABV:	13.50%
A closer look...	
Total Production:	200 cases
Vineyard:	Tenuta Belicello, Vigne al Pozzo
Soil:	alluvial clay soil, medium texture, with a grey-green color
Age of Vines:	planted in 2009, vertical shoot positioning, Guyot
Vineyard Size:	2 hectares
Climate:	In Menfi, the summers are warm, muggy, dry, and clear and the winters are long, cold, windy, and partly cloudy.
Farming Methods:	Fully respecting its vital complexity, I consider this vineyard as a single, sole entity: pruning, sampling and harvest occur at the same time for both varieties because what I care about is not capturing the different characteristics of the grapes, but their harmony within the vineyard. This is the essence of a cru wine of terroir, a wine with a fascinating unique character that represents the essence of the land to which it belongs.
Fermentation Methods:	Hand picked in small baskets, the grapes are brought to the winery for immediate destemming and crushing. Maceration on the skins lasts about one week, and the must ferments with wild yeast in stainless steel tanks at 25-28 °C. After soft pressing, the wines completes a spontaneous malolactic.
Winemaker:	Marilena Barbera
Elevage:	ages for a minimum of 12 months in neutral Slavonian oak barrels, and in stainless steel tanks.
Fining/Filtration:	no
SO2:	30 mg/l

All about this bottle

Vineyards are complex ecosystems where vegetals, animals, insects and an endless diversity of microorganisms live together in perfect harmony. The vineyard of Microcosmo is the proof of a possible natural equilibrium created by a harmonic varietal interdependence that generates energy and life. Microcosmo is a medium-bodied dynamic wine with a multi-faceted personality. It has a bright ruby red color, often lighter than many other Sicilian reds. To the nose, complex and elegant aromas of red ripe fruit merge into scents of sweet bay-leaf and the finest oriental spices: cinnamon, ginger, incense, star anise then dried fruit, baked black olives, and salted capers. It is dry and very persistent to the palate, with a mineral fresh structure that evolves into an intense aftertaste.



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