



2008 Barbera

Background

Coriole has grown Barbera for over a decade and produces it in the traditional red table wine style of Northern Italy. Barbera is second only to Nebbiolo in Northern Italy, and is renowned for having marked acidity. This however can be one of the most satisfying wines with a range of foods.

Tasting Notes

Aromas of primary fresh fruits. Red and black summer berries, spice and licorice with touches of mocha. The palate has a concentrated flavor of raspberry essence and blueberry. There is weight and just enough tannin to deliver the textured mouthfeel that makes this style so well suited to good food.

Drink now or carefully cellar for up to 8-10 years.

Technical Notes

Bottling Date: 15/02/2010

Sizes: 750ml

Region (GI): 100% McLaren Vale

Varietal Composition: 100% Barbera

Alcohol: 14% alc/Vol

Total Acidity: 5.71 g/L

pH: 3.44

www.coriole.com

Coriole Vineyards - PO Box 9 McLaren Vale SA 5171

Phone: +61 (08) 8323 8305 - Fax: +61 (08) 8323 9136