



*The vineyard of **Microcosmo** is the proof of a possible natural equilibrium created by a harmonic varietal interdependence that generates energy and life.*



# micro Cosmo



## Perricone Menfi DOC 2017

### WHY MICROCOSMO?

Vineyards are complex ecosystems where plants, insects and an endless diversity of microorganisms live together in harmony, like in a small universe.

### WHAT DOES IT TASTE LIKE?

**Microcosmo** has a ruby color, often lighter than many other Sicilian reds. To the nose, complex aromas of red ripe fruit merge into sweet bay-leaf and oriental spices: cinnamon, ginger, incense and star anise, then dried fruit, baked black olives, and salted capers. It is dry and very persistent to the palate.

### HOW IS IT MADE?

Grapes are handpicked at the end of August. The wine ferments spontaneously with the skins for 8-10 days in stainless steel tanks. Malolactic is spontaneous in old barriques. The wine refines for about 3 months in French tonneaux and for one more year in stainless. It can graciously age for 5 years or more.

### HOW TO PAIR IT?

**Microcosmo** goes well with all street food, especially with fried dumplings and tempura vegetables, as well as with all bbq, cured meats and medium-aged cheeses.

### GRAPES

The vineyard is planted with dominant Perricone and a few vines of Catanese, a local clone of Nerello Mascalese, mixed together in a traditional field blend.

### SOIL

Clay soil, medium texture, with a grey-green color.

### DATA

Total production: 2.736 btls  
Alcohol content: 13%  
Residual sugar: 1.1 g/l  
Total acidity: 6.3 g/l  
pH: 3.45



**CANTINE BARBERA**  
vignaiolo in menfi  
no tricks, no frills, just wine

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