

BARIANO



SCAN ME

PROSECCO DOC

THE VINEYARD

The beautiful Rive della Chiesa vineyard sits 250 meters above the Mediterranean. As far as one can see there are grapes growing in the red soil of the Montello hills. This landscape is the source of the rich Glera grapes that are harvested in mid to late September to become the sparkling, refreshing Bariano DOC.



VINIFICATION

The glera grapes are picked at the optimum time in order to produce Bariano Prosecco. Bariano Prosecco is made by using the Charmat Method. Wines produced with the Charmat Method undergo a first fermentation during the normal vinification process followed by a second in steel autoclave, at controlled temperature and pressure, with the addition of yeast and sugar (the secret of every cellar). During this phase, which lasts from 30 days to 6 months, the yeasts “eat” the sugars and transform them into alcohol and carbon dioxide, giving life to the characteristic bubbles. Then, it is bottled with its distinctive purple label that signifies a delicious sparkling flavor and a bottle fit for royalty.

WINE ASSEMBLAGE

Profile: A straw yellow color with marked green glints. Aromas of white blossoms with a clear hint of fresh fruit. A taste style of apple and pear, upfront with a clear, crisp and dry finish sparkling. A true Italian Prosecco.

Alcohol 11%

Total acidity: 6 gr./l

pH: 3.15

RS: 14%

Grape: 100% Glera



UPC: 750ml 83095000514

UPC: 187ml 83095000538



BARIANO



SCAN ME

PROSECCO ROSÉ

THE VINEYARD

The beautiful Rive della Chiesa vineyard sits 250 meters above the Mediterranean. As far as one can see there are grapes growing in the red soil of the Montello hills. This landscape is the source of the rich Glera grapes that are harvested mid to late September to become the sparkling, refreshing Bariano Prosecco Rosé.

VINIFICATION

Our Bariano Rosé is the result of a mix of the Glera and the Pinot Noir grapes. This combination is gathered in two separate harvests in the Montello hills of the Rive della Chiesa vineyards.

The process for the Pinot Noir maceration of the skins takes four to five days and allows the vintners to obtain and refine the distinctive pink color that distinguishes Bariano Prosecco Rosé. In essence, two separate wines with different bases are produced and then combined before the sparkling process, known as the **Charmat** method, is applied.

Together, they go through secondary fermentation in a stainless-steel tank for a minimum of 60 days. The result: a festive, bubbly and pink-tinged Prosecco Rosé by Bariano.



WINE ASSEMBLAGE

Appellation: Selva del Montello, Treviso

Vineyards: Rive della Chiesa

Terroir: Layers rich in clay with small layers of stone, iron and sand.

Profile: A refined pink hue. Aroma of cherries and a clear hint of sage. A taste of watermelon and green apple with a smooth and velvet finish.

RS: 8%

Serving Temp: 6-8°C

Alcohol: 11%

Grapes: 85% Glera & 15% Pinot Noir



UPC: 750ml 83095000583

UPC: 187ml 83095000620



BARIANO

Prosecco Superiore



THE VINEYARD

DOCG

From the rustic hills of Asolo comes Bariano's latest sparkling creation: **Bariano Prosecco Superiore DOCG**, from the special region of Asolo, Denominazione di Origine Controllata e Garantita, offering the highest designation of quality among Italian wines.

Known as **the Pearl of Treviso**, Asolo is celebrated for its high quality varietals. Only the **finest Glera grapes** are used to create this brilliant Prosecco, lending to its superior taste. Its elegant perlage provides the most refined bubbles, for **the perfect sip at every pour**. Crisp and refreshing, Bariano Prosecco Superiore DOCG is an excellent addition to any celebration or special occasion.



VINIFICATION

The jewel of the Bariano family, Bariano Prosecco Superiore is obtained from the vinification of the best glera grapes from a single vineyard, located in the hills of the Asolo region, where the sun exposure and the altitude make it the perfect area for the grapes to grow. After a soft squeezing out and an attentive **Charmat method**, a slow giving soft froth starts which lasts 60 days at a controlled temperature.



WINE ASSEMBLAGE

Appellation: Selva del Montello, Treviso

Vineyards: Rive della Chiesa

Terroir: Perfect sun exposure and altitude makes this single vineyard produce the best Glera grapes in the Asolo.

Profile: A beautiful straw yellow color with an elegant glow. Aroma's driven by minerals with a hint of stone fruit and almonds. A clean and tight perlage, exposing subtle fruit and a very elegant velvet finish.

UPC: 750ml 83095000521

Alcohol: 11% ABV

RS: 13%

Grape: 100% Glera

Serving Temp: 6-8°C