

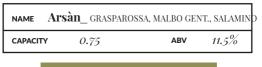
Barbaterre

*Bio*cantina di Canossa

WINE CATALOGUE





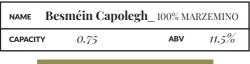


SEMI-SPARKLING/ANCESTRAL METHOD

Reggio Emilia down to its soul. We think this is the best way to describe this wine, which already underlines its roots in its name. *Arsàn* means "Reggio Emilia" in the local dialect, genuine and straightforward just like the flavour of this lambrusco.

Created by the right combination of grasparossa, salamino and malbo gentile grapes, this wine brings back the authentic character of lambrusco re-fermented in the bottle using a method from Emilian wine-making tradition. It is Barbaterre's vision of lambrusco made on the hillside.





SEMI-SPARKLING/ANCESTRAL METHOD

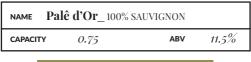
Marzemino is definitely not one of the most widely mentioned grape varieties when talking about growing wine on the Reggio Emilia hillside.

Yet the *berzemino* grape, as it is called locally, has always been found on the rows of vineyards in this region.

Barbaterre's *Besmein Capolegh*, or "flourishing berzemino", gives this grape variety originally from Trentino a new, local twist.

In fact, this rosé has been refermented in the bottle, giving a knowing wink to the region's ancestral tradition, while displaying its own special features: a lively effervescence, a compelling palate and a tangy salinity that refreshes your mouth.





SEMI-SPARKLING/ANCESTRAL METHOD

Palê d'Or is a wine that combines bottle re-fermentation with traits of sauvignon blanc to produce a refreshing, meticulous wine with a carefree, easy drinking nature but which does not compromise on complexity and character.

It has the typical nature of Barbaterre wines: bursting with their own non-conforming identity and a clear expressive pureness. This wine has the freshness of citrus fruits, while keeping a fruity, floral elegance.

It is a cheerful, lively wine that is perfect for satisfying more discerning palates but also for anyone who is looking for a charming, instantly appreciable glass of wine.





Pinot nero has always been at home here at Barbaterre, *Péder*, the "Father", has character and does not seek to imitate prestigious versions from more well-known regions or adapt to interpretations of others. *Péder* creates a wine that retains the features of pinot nero, combining them with the characteristics of the region. Great finesse and a measured flavour, all influenced by the region where it is grown.

Péder faithfully expresses this grape variety which finds an original, inspired home on the Reggio Emilia hillside. Here, the Barbaterre vineyards are characterised by a unique microclimate and base their roots in clayey limestone soil, typically found in the Terre Matildiche.



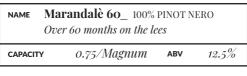


Capès is our interpretation of this grape variety now found all over the world.

We have therefore created a personal version of it, far from the stereotypes of just a full-bodied, well-structured wine.

Capès is a supple cabernet sauvignon but which does not sacrifice a certain vigour, featuring deep aromas and a full flavour. The signature minerals of the Barbaterre soils are also retained in this wine, making it intriguing and elegant to drink.



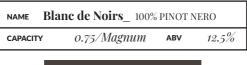


Marandalè is the loving tribute which Grazia and Franco wanted to pay to their three children, Marco, Andrea and Alessandra, naming this prestigious traditional method wine after them.

Made from pure pinot nero grapes, it is a Blanc de Noirs which is left to refine on its own lees for at least 60 months, a slow process which gives this wine depth and character.

On the palate, you will notice you are drinking an extraordinary wine, a traditional method version cut from the finest cloth, the fruit of a desire to make a sparkling wine in an unconventional region that can compete with the bigger, more well-known sparkling wines.





Pinot nero is the most common grape variety at Barbaterre. It was therefore only natural to create a traditional method version entirely made from these noble grapes. This wine is created by selecting the best grapes collected in the vineyards halfway up the hillside, where moderate yields and hard work in the vineyard are the keys to success.

It is a traditional method vintage that spends at least 36 months on the lees and embodies the perfect combination between finesse and culinary versatility. Our *Blanc de Noirs* is a lively sparkling wine with a fine, intense bead and a tangy salinity enhanced by the special composition of the soils on the Terre Matildiche hillside.





A traditional method sauvignon in itself might seem like a strange wine and making one on the Reggio Emilia hillside risks seeming eccentric.

But the altitude of the vineyards, relevant temperature range and appropriate soils make this idea not as mad as you might think.

Only made during favourable years, this *Blanc de Blancs* is a wine of subtle finesse and a complex character, a vintage refined on its lees for at least 36 months. It is a traditional method wine with a dynamic yet original twist, featuring lively acidity, a balanced flavour and an unexpected potential to get better with age.



NAME ROSÉ_ 100% PINOT NERO				
CAPACITY	0.75/Magnum	ABV	12.5%	

There simply had to be a Barbaterre pinot nero rosé version in our range of traditional method wines.

This grape variety has found the inspired, right place in our vineyards, and expresses itself in this original version, where the refinement of at least 36 months on its lees gives us an unprecedented, unique sparkling wine.

It is only made in favourable years: the last possible one was in 2012, giving a knowing wink to the 2020 version, which we will try in 2024.

The *Barbaterre Rosé* has a multifaceted identity and is a faithful standard bearer of the region where it is made.



NAME Lambruscante_ GRASPAR., MALBO GENT., SALAM				
CAPACITY	0.75	ABV	11.5%	
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Lambruscante represents the gamble of creating a traditional method rosé from the same grapes used for our re-fermented lambrusco. Harvested and turned into wine at different times to get the right level of ripeness, the grasparossa, salamino and malbo gentile grapes are the trio behind *Lambruscante*.

This wine wants to be the missing link between the dynamic expression of Reggio Emilia lambruscos and the sophisticated traditional method wines made at Barbaterre.

This produces a wine that blends the rustic identity of the lambrusco grapes with the refined craftsmanship of the sparkling wine process. *Barbaterre* is a winery situated in the "Terre Matildiche", a very historically and environmentally important region, in a section of the mid-range hillside particularly suitable for growing vines.

We are an organic winery by nature and our commitment to a healthy, natural relationship with the environment starts from the winery which we have built according to the best eco-sustainable techniques.

Our ICEA and FIVI certifications prove our responsibility to our region where we work, but also the quality pact which we wanted to forge with the consumers who choose our products. The goal is to make organic wines that stay true to the region where they come from and the hard work of the people at *Barbaterre*.









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