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Ca' Barnaba

Wine made from a single-vineyard harvest, named after the old "Ca' Barnaba" gathering place historically popular to the local artisans and farmers.

*Vina parant animos faciuntque
caloribus apta, quae fugit multo
dilatata ro.
Tunc vero pauper
Tunc in aequo
Tunc in aequo
rarissimae simplicitas,
artes in aequo deo.
Ovidio, Ars amatoria I, 237-242*



To make Ca' Barnaba we chose to follow the production guidelines of a typical blend in a small valley of the Oltrepò Pavese region (comprised of just 5 small townships), to give the wine a strong territorial connotation. All grapes are entirely grown in our "Ca' Barnaba" vineyard, cultivated with methodologies aimed at obtaining the best quality fruit, while fully respecting the local ecosystem. We proud ourselves with constantly lowering our carbon footprint on the environment.

Ca' Barnaba has a dark ruby red color, that turns slightly brown when aged. The fine scent is strong and clean at the same time, with a clear expression of the tertiary notes. At the palate it is full bodied, balanced, and with a strong aromatic aftertaste.

Food Pairings

Ca' Barnaba is best paired with roasted wild game, and is also well combined with fatty or seasoned cheeses.



Grapes

Croatina, Barbera, Rara, Vespolina (Ughetta di Canneto)

Vineyards

- Vines planted at high density with low-yielding clones (4500+ vines per hectare); short pruning; green harvesting; extended hang times to allow for a natural and complete ripening of the fruit
- Encouraging biodiversity both in the flora and fauna
- Bare-minimum use of treatments –some of which are required by local Law
- Zero use of fertilizers: the trimmed plants and decaying foliage generate the only compost to the vines
- Hand-harvested grapes

Winemaking

- Spontaneous fermentation with just the grapes' indigenous yeasts
- Zero use any other ingredients except those already available in the grapes
- Zero addition of sulfite, artificial additives, preservatives, or fining agents
- No filtering or other physical processing

Limited Production

Every bottle is individually numbered and traceable by scanning the QR code printed on the rear label