



LA CHIUSA

Barbera
Rubicone IGP

PRESENTATION

This single-varietal Barbera Rubicone IGP, vinified using submerged-cap fermentation with extended maceration to maximise extraction and precision, displays a deep, compact red colour with vibrant violet highlights.

The aromatic profile is broad, clean and strongly varietal, driven by ripe yet crisp red fruit—most notably sour cherry and plum—supported by clear floral nuances and a restrained spicy note of black pepper and liquorice on the finish.

Aromatic intensity builds progressively and remains well-defined, avoiding excess.

On the palate, the attack is supple rather than sweet, underpinned by a lively freshness that extends the palate and defines its linear progression.

Alcoholic strength is significant yet well integrated; tannins are dense, ripe and finely polished, shaped by ageing in concrete tanks that preserve aromatic purity and structural tension.

Overall roundness balances the natural acidity, while salinity remains discreet, leading to a clean, coherent finish of good persistence.

Serve at 17 °C to fully express balance and precision.



GRAPES

➤ 100% Barbera

TERROIR

In the heart of the Santerno Valley, between Imola and Forlì, the vineyards are rooted along the historic banks of the Canale dei Molini, within a setting where fluvial influence and the first Apennine foothills create a stable, well-ventilated microclimate.

The alluvial soils, of medium texture, combine a draining sandy fraction with silty-clay components capable of retaining sufficient moisture during drier periods, promoting even and complete grape ripening.

Marked day-night temperature variations enhance aromatic definition while preserving acidity and finesse, resulting in a Barbera that expresses balance, natural freshness and a clearly identifiable territorial character.

FERMENTATION

20-days long submerged cap fermentation with several pump-over into the lap.

AGEING PROCESS

Refined in concrete tanks and partly in small barrels.



LA CHIUSA

Barbera Rubicone IGP

CHARACTERISTICS

COLOUR AND SHADES

Deep red with purple highlights.

TEMPERATURE OF SERVICE

17°C.

CORK

DIAM

MATCHING

Ideally suited to structured first courses from the Emilian tradition such as tagliatelle al ragù and lasagne, as well as grilled or roasted red meats, and moderately seasoned braised or stewed dishes.

Excellent with aged cured meats and medium-mature cheeses. It also pairs effectively with mushroom-based dishes and tomato-driven preparations, where its freshness and solid structure provide balance and depth.

ANALYSIS

ACIDITY : 5,85 gr/lt

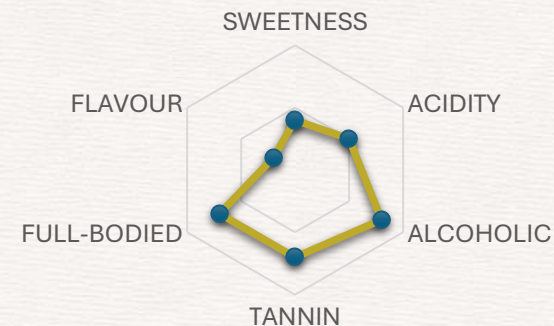
PH : 3,48

SUGAR RESIDUAL : 5,20 gr./lt.

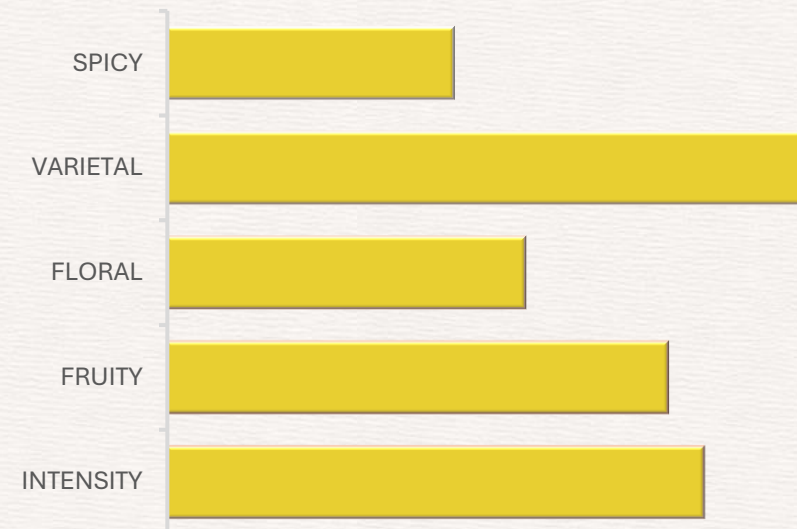
ALCOHOL BY VOLUME : 14% vol.



TASTING NOTES



OLFACTORY NOTES





LA CHIUSA

Barbera Rubicone IGP

PACKAGING

BOTTLE CAPACITY AND GROSS WEIGHT

0,75 lt. (Doge Leggera) - 1360 g

CASES/BOTTLES FOR PALLET

105 / 630

CASE DIMENSIONS

Base 25,5 x 17 cm - height 31 cm

CASE GROSS WEIGHT

8,45 Kg

PALLET DIMENSIONS

Base 80 x 120 - height 170cm

PALLET GROSS WEIGHT

942 Kg

BOTTLE EAN CODE

8034125520220

CASE EAN CODE

8034125520237



AWARDS

AWC VIENNA INTL. WINE CHALLENGE

✓ 2019 - GOLD MEDAL

ANNUARIO "MIGLIORI VINI ITALIANI"

✓ 2019 - 88 points

✓ 2020 - 93 points

✓ 2025 - 94 points

BERLIN WINE TROPHY

✓ 2019 - GOLD MEDAL

GUIDA ORO "I VINI DI VERONELLI"

✓ 2019 - 83 points

✓ 2020 - 83 points

ASIA WINE TROPHY

✓ 2019 - SILVER MEDAL