



Barbaterre

BIOCANTINA DI CANOSSA

WINE CATALOGUE





NAME **Arsan**_ GRASPAROSSA, MALBO GENT., SALAMINO

CAPACITY 0.75

ABV 11.5%

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.



NAME **Besméin Capolegh_100% MARZEMINO**

CAPACITY **0.75**

ABV **11.5%**

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 re-fermented 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.



NAME Palê d'Or_ 100% SAUVIGNON

CAPACITY

0.75

ABV

11.5%

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.



NAME Pèder_ EMILIAN PINOT NERO

CAPACITY 0.75/Magnum **ABV** 13%

STILL

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.



NAME Capès_ 100% CABERNET SAUVIGNON

CAPACITY 0.75

ABV 13%

STILL

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.



NAME **Marandale 60_ 100% PINOT NERO**
Over 60 months on the lees

CAPACITY *0.75/Magnum* **ABV** *12.5%*

TRADITIONAL METHOD

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.



NAME	Blanc de Noirs_ 100% PINOT NERO		
CAPACITY	<i>0.75/Magnum</i>	ABV	<i>12.5%</i>

TRADITIONAL METHOD

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.



NAME	Blanc de Blancs_ 100% SAUVIGNON		
CAPACITY	<i>0.75/Magnum</i>	ABV	<i>12.5%</i>

TRADITIONAL METHOD

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%

TRADITIONAL METHOD

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., SALAMINO

CAPACITY

0.75

ABV

11.5%

TRADITIONAL METHOD

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*.





Barbaterre
Brocanti na di Ca nozza

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