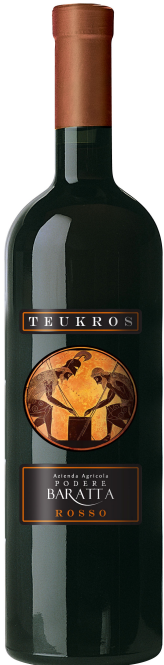


PODERE BARATTA

TEUKROS



Name: Forlì I.G.P. Red.

Average Alcohol Content: 14% vol.

Grapes: 100% Montepulciano.

Vinification: Traditional red at a controlled temperature of 26 °C, concentrated by "salassi", with prolonged maceration until the end of fermentation.

Aging: At least 12 months in oak barrels for 100% of the mass then in steel until bottling.

Description: Intense burgundy red with purple reflections. Intense first taste, with a good essence of red fruits and a discrete complexity, based on aromas of jams, toasted notes and caramel. In the mouth has a great structure, in good balance with a decent freshness and an interesting final smoothness.

Serving suggestions: Suitable for demanding plates based on roasted or stewed red meats, bushmeat, seasoned meats, pit cheeses, mustards, "savor".

EFIALTE



Name: Forlì I.G.P. Sangiovese.

Average Alcohol Content: 13% vol.

Grapes: Sangiovese.

Vinification: Traditional red at a controlled temperature of 24°C, with prolonged maceration until the end of alcoholic fermentation.

Aging: 40% of the product is aged in small oak barrels for at least 6 months, while the rest is refined in steel, the reassembled wines rest for at least three months in the bottle before being marketed.

Description: Purple red with burgundy highlights. Gentle first taste, but with good complexity, slightly ripe wine, with typical bitter taste like violets and blackberry. In the mouth has a remarkable structure and a great balance, it is a powerful wine and at the same time polite, prompt and persistent.

Serving suggestions: Suitable for main plates of red meats, roasts or bushmeat, fresh and medium-aged cheeses and ripened products.

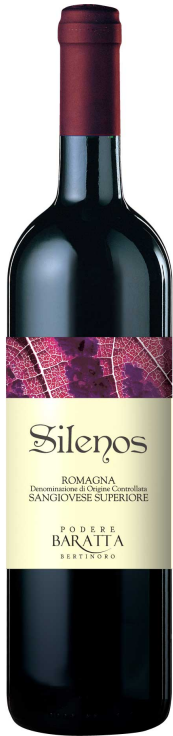
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PODERE BARATTA

SILENOS



Name: Sangiovese Superiore D.O.C.

Average Alcohol Content: 13.5% vol.

Grapes: Sangiovese.

Vinification: Traditional red at a controlled temperature of 26 °C, concentrated by prolonged maceration until the end of alcoholic fermentation.

Aging: At least 10 months in traditional oak barrels for 80% of the mass.

Description: Burgundy red color with garnet reflections. Intense first taste, typical, with evolved scents, blackberry and plum jam taste, cherry marasca, and toasted notes well integrated in the olfactory context. In the mouth has a good, elegant and persistent structure in harmony with the olfactory profile.

Serving suggestions: suitable for demanding plates such as oven-baked first entrees, salt-crusted meat, bushmeat, cheeses and ripened meats.

SANGIOVESE



Name: Forlì I.G.P. Sangiovese.

Average Alcohol Content: 12.5% vol.

Grapes: Sangiovese.

Vinification: In vats at a controlled temperature of 24 °C, with short maceration.

Aging: Mature in steel at least 3 months before bottling.

Description: Ruby red with violet reflections. Strong first taste, the typical flavour of a young wine, prevalence of fruity notes like raspberry, currant and rose. Velvety on the palate, with a typical slightly dry but persistent termination.

Serving suggestions: Full-bodied wine, suitable for Italian appetizers, traditional Romagna first plates or fresh cheeses.

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PODERE BARATTA

ERIGONE



Name: Forlì I.G.P. White.

Average Alcohol Content: 13% Vol.

Grapes: Pinot Grigio, Albana.

Vinification: Hyper-reduction in cold at 12°C.

Aging: On the lees for 2-4 months.

Description: Straw yellow with golden reflections. Full olfactory first perception, with a prevalence of notes of white flowers, integrated into a mature complex, with a termination of green apple. The taste is warm, has a good structure, is dry but elegant, supported by an acidic vein that leads to a harmonious and persistent termination.

Serving suggestions: Ideal for first plates based on fish or combined with traditional first dishes.

TREBBIANO



Name: Forlì I.G.P. Trebbiano.

Average Alcohol Content: 12% vol.

Grapes: 100% Trebbiano.

Vinification: At 14 ° C in hyper-oxidation.

Aging: On the lees for 2-4 months.

Description: Straw yellow with golden reflections. Mature and sweetish first taste, notes of white flowers and yellow fruit. Discreet volume in the mouth with an extremely round termination, that tilts the balance of the wine in favor of the pleasant sweet residue.

Serving suggestions: Full-bodied wine, particularly suited to first plates of the Romagna tradition.

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PODERE BARATTA

CLIO



Name: Forlì I.G.T. sparkling white.

Alcohol content: 12% vol

Grapes: Trebbiano 85%, Pignoletto 15%

Vinification: Hyper-oxidation in cold at 14°C

Aging: On the lees for 2 months, refermentation Charmat method at 12 °C

Description: Straw yellow with golden reflections, decisive and intense first taste, with flavours of yellow fruit like banana and peach, good fragrance. In the mouth it is pleasantly structured and has a good pearly and a good retro-olfactory persistence.

Serving suggestions: Wine for all meals, particularly suitable for fish dishes.

NORA



Name: Romagna D.O.C.G. Albana dry.

Average Alcohol Content: 13.5% vol.

Grapes: 100% Albana.

Vinification: Hyper-reduction in cold at 12°C.

Aging: On the lees for 2-4 months.

Description: Straw yellow with golden reflections. Intense and elegant olfactory first perception, with an essential smell that starts from the floral and derives to yellow-pulp fruits, reaching a mineral termination. The taste is enveloping, has a good structure, in general it reflects the olfactory characteristics, supported by an acidic vein that leads to a harmonious and persistent termination.

Serving suggestions: ideal for seafood appetizers, it is also interesting when combined with raw food, at home with first plates based on fish or the Romagna tradition.

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PODERE BARATTA

TALLIA



Name: White sweet wine.

Average Alcohol Content: 6/7% vol.

Grapes: Albana.

Vinification: Hyper-reduction in cold at 12°C, with fermentation block to obtain the desired sugar residue.

Description: Golden yellow with golden reflections. Fine and intense first taste, prevalence of fruity notes that fade from apricot to honey. Sweet, discreet structure, enveloping.

Serving suggestions: ideal for homemade desserts from the Romagna tradition, cakes, biscuits, cantucci.

TALLIA PASSITO



Name: Passito di Albana D.O.C.G.

Average Alcohol Content: 12% vol.

Grapes: Albana (over-ripened).

Vinification: Carefully selected grapes, long dried in boxes, weight loss up to 40%, fermentation at a controlled temperature of 15°C and natural fermentation block, resulting in a significant sugar content.

Aging: 40% in oak barrels, 60% in stainless steel for 12 months, then bottling and resting in bottle for at least 3 months.

Description: Amber yellow with copper reflections. Full and intense first taste, prevalence of evolved notes that fade from dried apricot to sweet almond with flavors of honey and leather, on the finish prevails the lightly toasted almond. Sweet, voluminous with a great structure, very persistent.

Serving suggestions: Ideal after meals with homemade desserts from the Romagna tradition, cakes, biscuits, cantucci, but also in combination with honey, jams and long matured cheeses; wine suitable for meditation.

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