



LE SENATE

The **Le Senate** winery is located on a coastal hillside overlooking the Adriatic Sea. Once in the ancient times, this territory was known as the Ager Palmensis. In the first century AD, Pliny the Elder praised the area for its vineyards and their wines, whose quality was acknowledged all over the Roman Empire. These lands have been wine country ever since and today we witness to the history that lives on in the soil. Our rows are laid out on a plateau looking onto the Adriatic and caressed by its breezes. Here, the silt and sand-based soil contains a layer of calcium carbonate concretions that outcrop in some spots, creating a uniquely favourable ripening environment for the grapes.

"History, terroir, passion and more".

BARBULA 2013

The name comes from inscriptions on the remains of the amphorae, used in classical times to transport wine, which came to light near our vineyards. This full-bodied, plush-textured wine is exceptionally approachable and instantly appealing. Further cellaring will coax out even more seductive sensations.

Designation	IGT Marche Rosso
Production area	Altidona – Piceno - Marche
Age of the vineyard	Ten years
Planting density	4,000 vines/ha
Soil composition	Silt and sand with a substrate of calcium carbonate concretions
Vineyard exposure	East
Altitude	200 m. a.s.l.
Grape varieties	Merlot 65% - Cabernet Sauvignon 35%
Training system	Guyot
Harvest period	From early to mid September
Harvesting method	Manual harvest in 12-kg (24 lbs) cases
Winemaking	Vinification in temperature-controlled 30-hl tanks for 20 days at 26 °C with manual punching down of the pomace cap
Maturation	Stainless steel tanks and second fill small oak casks
Bottle ageing	At least six months
Annual production	7,000 bottles
Serving temperature	18 °C
Alcohol content	13.5% vol.

Sensory profile

Deep ruby red with subtle purplish highlights. Generous aromatic array of violet-like florality, cherries and forest fruits, rounded off by spiciness. Full-bodied, persistent, soft-textured, balanced and savoury.

Food matchings

Red meats, cold cuts, pasta or rice with meat-based sauces, game and mature cheeses

