



*I'd know those long ears anywhere,
and that loping stride so devil-may-care!
In between the vines he goes,
running through the serried rows.
He makes me think of the gaiety
of a glass of wine in good company.
And if it's Barbera it happens to be,
then the pleasure is guaranteed.*

i Cren

vini nobili per bere giovane

Cantine Lanzavecchia
SERRALUNGA D'ALBA

Hare Cren

Barbera Piemonte D.o.c.

Grape variety

Barbera 100%

Production area and characteristics

The grapes come from the wide Piemonte region, known for the spread of the indigenous variety Barbera.

Yield per hectare

77 hectolitres.

Vinification

The hand-harvested grapes are destemmed and soft crushed. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks at a maximum temperature of 18°C. Maceration lasts from 5 to 8 days, according to the vintage.

Ageing

No aging is foreseen. A vintage wine, it is ready for bottling at the beginning of the year after harvest.

Sensory properties

Brilliant ruby red colour. It has a fruity bouquet. Vinous and soft in the mouth. Its freshness and taste-olfactory balance make it a pleasant and easy wine.

Accompaniment

A wine for every day, it goes well with all courses, from appetizers to uncomplicated main dishes.

Serving temperature

18 °C.

Alcoholic strength

12,5 % Vol.