



**Vineyard:** On gravelly morainic soil. Guyot trained vines.

**Harvest:** Late at full ripeness with selective harvesting by hand.

**Vinification:** In steel with frequent pumping over.

**Aging:** In steel, in oak barrels for one year and in bottle.

**Bark**, is a name as old as the morainic land south of Lake Garda where it is born, is an authentic, generous and vigorous wine.

In the heart of Solferino, in the Pozzo Catena Hamlet within the historic Costanza-Fattori property, the heirs Antonella and Simonetta Licata have been dedicating themselves to organic viticulture for several years with surprising results. Bark, from Merlot and Cabernet Sauvignon grapes slightly dried and aged in solid oak barriques, certified BIO by CCPB and guaranteed vegan (i.e. without the use of derivatives of animal origin), is rightly the flagship wine of this small but well-kept production. I tasted the 2019 and I was fascinated. A clear wine that displays a beautiful intense ruby red in the glass, the strawberry scent immediately hits the nose, then follows a slight hint of pine needles and finally a note of Golden Virginia tobacco and black pepper. In the mouth you immediately feel the taste of the sour cherry, then green leaf, red currant and dark chocolate.

It is a round velvety wine, extremely pleasant. You wouldn't say it has 15 degrees, and the nice sour final note invites you to drink it again and again.

**Value for money:** excellent.

**Score:** 94/100

Mario Alberto Manasse  
Sommelier A.I.S. since 2012  
and Official Taster A.I.S. since 2014



ORGANIC CERTIFIED