



# Barbaresco

## Asili docg

**Grape:** Nebbiolo

**Vineyard:** The Nebbiolo grapes for this Barbaresco were grown in our vineyard in the Asili cru in Barbaresco.

**Soil:** Calcareous clay.

**Exposure:** Southwest.

**Altitude:** 250 m above sea level.

**Vine training system:** Guyot modified to bow.

**Vinification:** The grapes are crushed and destemmed, then the must ferments on skins in temperature-controlled steel tanks.

**Ageing:** After being drawn off and partially cleared, the wine ages in French oak barrels.

**Bottle ageing:** After bottling, the wine ages in the darkness of our cellar before being released for sale.

**Sensory characteristics:** Great elegance, broad and floral bouquet with sweet fruity notes.

**Pairing:** Very elegant wine, suitable for accompanying risottos or meat. It is also pleasant with cheeses and for consumption outside of mealtimes.

**Serving temperature:** 16/18°C.

**Storage:** The best place to store the wine is in an underground cellar, at a constant temperature, away from light and noise.

