



Barbaresco Montefico docg

Grape: Nebbiolo

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

Soil: Compact with a prevalence of limestone and clay.

Exposure: South.

Altitude: 230 to 260 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 large oak barrels.

Bottle ageing: After bottling, the wine ages in bottles laid down in the silence and darkness of our cellar.

Sensory characteristics: The colour is garnet red. The bouquet is broad, elegant and floral, with notes of rose and spices. The palate is dry, full and harmonious, with great structure.

Pairing: A wine of great substance, particularly well-suited to accompany savoury dishes, particularly meat. It is also pleasant with mature cheeses and for meditated 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.

