



Barbaresco

docg

Grape: Nebbiolo

Vineyard: The Nebbiolo grapes for this Barbaresco were grown in three estate-owned vineyards in Barbaresco.

Soil: Compact with a prevalence of limestone and clay.

Exposure: From south to southwest and east.

Altitude: 240 to 270 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 20hl to 45 hl French 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 and intense, with appealing notes of ripe fruit and pleasant sensations of liquorice and cinnamon. The palate is dry and full, with great structure and an excellent tannic texture.

Pairing: A structured wine suitable for savoury and important dishes, particularly meat. It also goes well with mature cheeses and is suitable 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.

