



BARBARESCO

DOCG



Production area: Neive
Grapes: Nebbiolo 100%

Exposure: south-west
Altitude: 380 m above sea level
Type of soil: mixed chalky clay
Average age of the vines: 25 years
Yield per hectare: 7000 kg Harvest: early October

Fermentation tank: tronco conic barrels of French oak at temperature controlled
Fermentation temperature: 28°C / 82°F
Duration of the fermentation: 12-15 days with frequent pumping over
Skin contact: 30 days
Tank of aging: 25 hL barrel of Slavonian oak
Duration of ageing: 18 months in wood and 6 in bottle minimum

Serving temperature: 16°C / 61° F
Tasting glass: large tulip
Storage: horizontal bottles
Life: 10/15 years

Tasting Impression: Dry with silky Tannin
Meal Coupling: Ideal with meat like Brasato and cheeses