

# BARBARESCO D.O.C.G.

## **GRAPE TYPE**

Nebbiolo.

## **PRODUCTION AREA**

Production area of Barbaresco D.O.C.G.

## **HARVEST**

Manual, first half of October.

## **WINE-MAKING PROCESS**

Destemming and fermentation with maceration on the skins for 10-12 days in stainless steel vats at controlled temperature and with periodic pumping-over.

## **AGEING**

Aged in Slavonian oak casks and French oak casks followed by ageing in stainless steel vats. Refining continues in the bottle after this time.

## **PAIRINGS**

Recommended for pairing with white and red meat, feathered game, roasts and sharp, aged cheeses.

## **SERVING TEMPERATURE**

18°-20°C

## **FEATURES**

Clear garnet red colour with delicate orange tinges.

Ethereal, pleasing, intense and persistent aroma, with hints of flowers, cooked fruit and spices.

Dry, full-bodied, robust and alluring taste, with supple tannins and pleasant crispness.

