



## BARBARESCO DOCG

**Production area** Langhe

**Grape** Nebbiolo

**Alc by vol.** 14%

**AT** 5.4      **AV** 0.78      **PH** 3.48      **RESIDUAL SUGAR** 1.60

**Wine features** This Barbaresco has an intense garnet red color, with a complex bouquet of red fruit aromas and spicy notes. The palate is full and velvety with a persistent finish.

**Food pairing** Ideal with red meat, white meat, aged cheese. Also pairs well with traditional piedmontese first courses like tajarin or agnolotti del Plin

**Aging potential** Wine with a long aging potential

**Service temperature** 18° - 22° C

**Place were the grapes comes:** Neive, Treiso

**SOIL:** clay, calcareous

Only coming from hills high below 550 metres from the level of the sea

**Aging 36 months:** around 12 months in big barrels (5.000 litres) then in tank and bottles

A curiosity is that around of 5-10% of the grapes are vinified entire and not crushed to improve the fruitiness of the wine

**Packaging** Europallet 55 cartons x 12 bott. ml 750

**Box weight** 18,6 Kg

**Box size** 345x270x320

**Ean code carton** 763955522583

**Ean code bottle** 763955522583

