



BARBARESCO DOCG

Name: **Barbaresco DOCG.**

Grape variety: **Nebbiolo 100%.**

Altitude: **300 m s.l.m.**

Exposure: **South-west.**

Production area: **Comune of Alba and Treiso.**

Soil: **Soil made up of grey marl.**

Cultivation system: **Guyot.**

Age of the vines: **30 years.**

Harvest: **First/second decade of October.**

Aging: **12 months in big French oak barrels.**

Tasting notes: **Ruby-red colour with hints of garnet.**

Intense aroma of withered violet and maraschino cherries, tobacco scents. Enveloping tannin which characterises this grape variety. The ageing process gives it more complexity.

Pairings: **Red meat, wild meat and aged cheese.**

Optimal serving temperature: **16° – 18°**