

# Nebbioli Wines



## Barbaresco

• Barbaresco DOCG - 750 ml •

The Nebbiolo, surely the most prestigious and aristocratic variety of Italy, is cultivated in Piemonte from centuries, only on the foothills of the Barbaresco, Treiso and Neive districts where the ground is particularly rich of organics substances. Therefore the plant is strong with a rapid growth and requires particular criterions of pruning.

Following up the harvest that happens throughout the three weeks of October, according with the climate, the most is fermented at 28°-30° C for 15-20 days in stainless steel vats with several remouages. After being racked off the wine stays in vat till the end of next September when the ageing in 110 HL French oak barrels starts for at least 12 months.

Fruity with tannic long finishing when young, the Barbaresco gains an intense, extraordinary complex bouquet, with clear notes of violet and tar taste ample and a warm and caressing taste when matured.

Varietal	Nebbiolo 100%
Winemaking	Sing, maceration process at controlled temperature in programmable machines.
Ageing process	1 year oak cask aged and 1 year in the bottle.
Alcohol	14 % by Vol.*
Garde probable	12 years*
Serving Temperature	18° C.
Food pairings	It goes well with red meat, roastbeef and game. It is also suitable with matured and spicy cheeses.

\*Average data



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013  
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