

BARBARESCO

D.O.C.G.



Barbaresco is one of the noblest incarnations of the Nebbiolo grape variety, produced near the classic Barolo area, with a very limited quantity, along the Tanaro river, in the North of Alba, precisely in the villages of Barbaresco, Neive and Treiso and in the hamlet of San Rocco Seno d'Elvio. Although it dates back, according to legend, to the time of a Ligurian and then Roman settlement called Barbaritium, its more credible history is relatively recent, since the first document where this wine is mentioned refers to one of the many battles that took place at the end of the 18th century during the war between the Austrian and French troops commanded by Napoleon. In this case, after a monumental Austrian victory at Genola, Barbaresco wine was celebrated.

The Barbaresco vineyards grow at a lower altitude than those in the neighbouring Barolo area and are 'warmer', resulting in earlier sugar ripening and different times for polyphenolic ripening.

GRAPE: Nebbiolo.

SOIL: Calcareous and sandy.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South.

VINE TRAINING - DENSITY: Guyot. 3500 vines per hectare.

HARVEST: In mid-October, after a green harvest and a careful selection, the grapes are hand harvested in early morning and collected in perforated crates to preserve their integrity, and then delivered to the winery in the afternoon, ready to start the vinification process.

VINIFICATION: After crushing and destalking the grapes, the must is sent to temperature controlled tanks. The alcoholic fermentation and maceration last around 40 days at an initial constant temperature of 23 °C, which gradually rises to 28 °C. This process allows the wine to obtain excellent aromas and to extract the polyphenolic substances from the skin.

AGEING: The malolactic fermentation and ageing take place in big oak casks of 40 HL for about 18 months that help to enhance elegance and typical austerity of wines made from Nebbiolo grapes.

TASTING NOTES

The wine has a brilliant ruby red colour with garnet hues. The nose is pleasant, intense, ethereal with flowery and dried fruits aromas. On the palate, the wine is warm, full bodied, austere and velvety, persistent and well balanced.

PAIRINGS: Pasta with meat sauce, braised meat, guinea fowl, game, baciua (fried pig trotters), grive, mature cheeses.

ALCOHOL CONTENT: 14% vol.

SERVING TEMPERATURE: 17 °C.

SIZE: 0,75 l.



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO