



GRAPE VARIETY:
100% Nebbiolo

PRODUCTION AREA:

The grapes used in the production of this wine come from vineyards located on nicely sloped hills, that are characterized by soil composed mainly of clay and limestone, moderate in structure, and covered with quartz sand and fine silt. These elements give the wine many mineral nutrients and a remarkable bouquet.

VINE TRAINING SYSTEM:

The vines are upwards-trained on a vertical-trellised Guyot system on steep hills.

VINIFICATION PROCESS:

The grapes are collected and quickly taken to the cellar where they are destemmed and softly pressed to extract only the most noble and aromatic parts from the skins and the outer portion of the grape. Fermentation takes place at a controlled temperature in thermo-conditioned tanks. Maceration lasts for 8 days. During this time, the wine is regularly recycled from the bottom to the top of the tank so that the must takes on all the trace elements present in the skins and delicately extracts the color. The first racking is done when the natural sugars of the grapes are totally converted to alcohol.

AGEING:

The wine is racked in cement tanks, which are lined with fiberglass and isolated by cork to maintain the post-fermentation temperature of 22° C (72° F) for an extended period. In this way, malolactic fermentation starts spontaneously and is completed rapidly. The wine ages one year in Slavonian oak barrels and French oak barrels, then it is blended in the traditional large Slavonian oak barrels. The wine completes its ageing in the bottle for some months before going onto the market. Barbaresco reaches maturity 3 years after being harvested and the peak condition is between 3 and 20 years.

ORGANOLEPTIC CHARACTERISTICS:

The color is garnet red with ruby reflections. The aroma is intense and persistent with distinct traces of fruit, wild rose and spices. The taste is full and vigorous and yet harmonious and balanced with soft, delicate tannins.

FOOD PAIRINGS:

This wine matches perfectly with tasty pasta dishes, pasta with ragout, meat filled ravioli, red meats, stews, braised meats and mildly-seasoned cheeses.

SERVING TEMPERATURE:

18° C (64° F)

ALCOHOL BY VOLUME:

14% Vol

