



BARBARESCO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Barbaresco has a long history. The Romans arrived and subdued the Celtic populations that lived there, cut down the forests of sacred oaks in Marte (Martinenga) and planted the vines. Perhaps it wasn't Nebbiolo yet, but it soon would be, thanks to genetic mutations and a twist of fate.

In 1200, it was called "Nebiùl" and original documents testify to its cultivation all the way up to Pinerolo, which shows that this was the Piedmontese grape variety par excellence.

Municipality of production

Barbaresco, Neive and Treiso

Grape Variety

100% Nebbiolo

Aspect

300-350

Altitude (a.s.l.)

South-West

Soil

Clayey with grey calcareous marls alternating with layers of sand

Training system

Upwards-trained vertical-trellised with traditional Guyot pruning

Age of the vineyard (years)

Plant density

4500 plants

Cropping level per hectare

68/72 ql grapes

Processing

Crushing/destemming, long submerged-cap maceration (based on the vintage)

Vinification

In stainless steel temperature controlled vats

Maturation

6 months in stainless steel vats

12 months in large Slavonian oak barrels

Alcohol by volume

14% Vol (based on the vintage)

5.30 g/l

Sugars (Reducers)

0.3-0.5 g/l

Characteristics

Bright ruby red colour, fairly transparent, tending towards garnet with ageing.

To the nose, it expresses great elegance and refinement, with floral aromas of violet and small red fruits, estery notes and delicately spiced nuances.

On the palate it is balanced and full-bodied, with velvety tannins and nice freshness.

The finish is long and lingering. It has good potential for ageing and reaches the height of its expression after at least 5/10 years

Serving temperature

18°-20°C

Recommended pairing

Excellent with roasts, game









