

BARBARESCO DOCG

MUNICIPALITY: Treiso

EXPOSURE: West

GRAPE: 100% Nebbiolo

VINIFICATION AND AGEING: Gentle pressing of the grapes. Fermentation with indigenous yeasts for about 15 days at a controlled temperature, followed by maceration to ensure optimal extraction of color and tannins from the skins. After malolactic fermentation, the wine is transferred to oak barrels, where it matures for 12-14 months. At the end of the aging period in wood, is racked into concrete tanks where it rests for a few months before being bottled.

SENSORY FEATURES: Intense ruby red color. On the nose, it is fresh, with hints of dried fruit and leather. On the palate, it is smooth, with sweet and traditional tannins, elegant and persistent.

SERVING TEMPERATURE: 16 -17°C

