



# **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









