



Barbaresco D.O.C.G.

Grape: Nebbiolo

Color: ruby red with intense ruby and brownish reflections

Bouquet: fruity with nice shades of little strawberries and cherry. Fresh, balsamic with a little touch of mint in the back, flowery with a predominant note of violet; evolution notes of fresh tobacco.

Taste: warm, intense and consistent. The tannins are levigated but present and pleasantly smooth.

The palate reflects the bouquet very much; pleasantly fruity and flowery with the notes of violet and tobacco even more present than in the bouquet. Very well balanced and with a beautiful acidity.

The oak is present but very well integrated to support the characteristic of the variety.

Wine making technique: destemming and pressing, fermentation in stainless steel for 6-8 days. It age in French oak for 24 months + stainless steel and bottle for a minimum of 1 year.

Food pairing: cheeses, cold-cuts, roasted meat, roasted vegetables and meat based dishes in general, consistent main courses pasta dishes.

Serve at: 16-18 °C.