

BARBARESCO DOCG

2014

Variety	100% Nebbiolo
Region of production	This wine is obtained from Nebbiolo grapes located in Neive and Treiso. Hills with 770-990 ft a.s.l. of altitude and exposure from East to South-East
Soil	Calcareous-clay marl with presence of sand and silt
Plants per hectare	4.000/5.000 Plants/ha
Yield per hectare	Max 8.000 Kg/Ha
Cultivation	Traditional with Guyot pruning

Fermentation and maturation	The vinification process follows the tradition, with about 10 days of floating cap fermentation in stainless steel tanks at a controlled temperature (28°C)
Ageing	26 months in large French oak casks and at least 8 months in bottle
Alcohol by volume	14.5 %
Acidity	5 parts per thousands

Tasting Notes	COLOUR: Garnet red colour with orange tinges BOUQUET: Intense, characteristic, ethereal and pleasing TASTE: Full, dry, velvet and harmonious
Awards	Three Stars HORECAVA Amsterdam and Best Brand Identity Silver Medal Mundus Vini Grand International Wine Award

