



Barbaresco D.o.c.g

VINEYARDS

In the municipality of Barbaresco.

GRAPE VARIETY

100% Nebbiolo.

VINIFICATION

Because of its historical significance, this wine is allowed to be vinified in the Barolo winery, through special permission to produce wine outside of the zone. Already in the early Sixties, the production of Barolo was closely associated with that of Barbaresco, which was made following the same criteria of typicality out of respect for tradition.

Fermentation takes place in temperature-controlled stainless steel tanks with skin contact for 15–20 days. This is followed by racking and aging for at least two years in medium-capacity Slavonian oak barrels.

CHARACTERISTICS

The wine has a ruby-red color with garnet reflections, a persistent aroma with tones of sweet spices, and a dry and intense taste.

SERVING TEMPERATURE

16–17 degrees C.

FORMATS AVAILABLE

750 mL Bottles.

