



BARBARESCO **D.O.C.G.**

GRAPE VARIETY:
NEBBIOLO 100%

VINEYARDS:

From our Family-owned vineyards in Treiso (Il Bricco, San Stefanetto and Bongiovanni) and in San Rocco Seno d'Elvio (Rocche di Massalupo). This wine has been always and traditionally produced by our Family from grapes coming from different locations within Barbaresco appellation. This is the classic “formula” used by the ancient Barbaresco families to produce a wine which embraces and combines each of the unique characteristics of the different vineyards and terroirs of the Barbaresco area.

VINIFICATION:

In stainless steel tanks. Skin contact for 25-30 days.

AGEING:

In large French oak “botti” for about 30 months; for a small amount in barriques as well.

NOTES:

A very classical style Barbaresco: elegance and velvety, with ripe and spicy fruit. Strong tannins, but elegant. Good structure and concentration. Very long life.

Barbaresco is a great wine it should not be described as a “basic” or “regular” Barbaresco, simply because it does not have any additional indication on the label.

