

## BARBARESCO DOCG

### *Palazzina*

The Barbaresco DOCG Palazzina is a red wine, aged about 20 months, partly in oak barrels, produced with Nebbiolo grapes coming from the DOCG (Denominazione di Origine Controllata e Garantita) area of Barbaresco.

The Barbaresco DOCG Palazzina is an important, long-lived, elegant wine.

#### VINEYARD

**Position:** Neive municipality;

**Grape varietal:** Nebbiolo;

**Altitude:** 220 m above the sea level;

**Exposure:** south-west;

**Geological origin<sup>1</sup>:** S. Agata fossil marls - grey-blue marls (more and less sandy) with local sandy-conglomerated intercalations;

**Soil<sup>2</sup>:** fine and calcareous Typic Ustorthent, coming from the hillsides;

**Planting year:** 1985;

**Planting density:** 4,400 vine stocks/ha;

**Growing method:** trellis;

**Pruning method:** Guyot;

**Grape yield:** 8,000 Kg/ha;

**Wine yield:** 5,200 L/ha.

#### VINIFICATION

The Nebbiolo is a late-ripening grape varietal. It has to be harvested between the end of September and the first fifteen days of October. Once in the winery, grapes are destemmed and crushed. Then they are put in stainless steel thermo-conditioned tanks where the alcoholic fermentation and maceration take place. This lasts at least one week at temperature of 28-32 °C.

After racking and pouring, the wine remains in contact with its lees (temperature of 20-22 °C) for at least two months while it completes the malo-lactic fermentation.

Now the wine is ready to start the refining, which lasts about 20 months. Part of the refining is done in oak, in both new and once-used *barriques* (225 L).

Eventually, after 2 years from the harvest, the Barbaresco DOCG Sorì Montaribaldi is bottled and, after at least 6 months of storage in our cellar, it is ready to be marketed.

#### ORGANOLEPTIC PROFILE

**Colour:** garnet red;

**Bouquet:** enveloping and rich, with hints of violet and aromas of cocoa, vanilla and tobacco coming from the oak ageing;

**Taste:** full and persistent. Tannins are austere, but neither bitter nor setting your mouth on edge.

#### FOOD PAIRINGS

Because of its features this wine is perfect to be paired with salami, red and white meat and cheese.

**Serving temperature:** 18 °C



<sup>1</sup> A.VV. Carta geografica d'Italia 1:100.000;

<sup>2</sup> IPLA, 2007. Carta dei Suoli del Piemonte 1:250.000

