

BARBARESCO D.O.C.G.

The Barbaresco wine is 'unique', very special, unforgettable, which found the attribute to be a wine with special characters, from its area of production with rightly fertile soil and from the wise people capable of creating wonders.

Grape varieties: Nebbiolo 100%

Vineyard location: medium-high hillside (300-400 m asl) with various exposures: south, south-est.

Miocene-Helvetian soil origin with limestone and marl composition

Vinification

The grapes harvest is made by hand in the first/second ten days of October.

The fermentation is traditional, carried out for an average of 10-15 days at controlled temperature with floating cap and frequent pumping over of the must to optimize the extraction of the polyphenolic substances

Ageing

At least two years in large Slavonian oak barrel followed by no less than six months in the bottle.

Tasting Notes:

Brilliant ruby red colour with garnet highlights

Full and intense bouquet, with violet and black berries hints.

Well-bodied wine with full flavour in the mouth. Intense fruit and soft tannins. Wine with structure capable of withstanding the test of time

Food pairing:

Perfect with main courses especially based on red meat, roast lamb, medium or mature cheese.

Perfect after dinner wines.

Serving Temperature: 18°-20° C



Lt. 0,75 -1,50 - 3
depending on the vintage


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