

BARBARESCO MAGALLO 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.

Magallo is a special selection made with grapes that come from a single vineyard in Treiso

Grape varieties: Nebbiolo 100%

Vineyard location: medium-high hillside (300-400 m asl) with south-est exposure
Marls clayey-calcareous, alternated by sand

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 in stainless steel vats at controlled temperature with floating cap and frequent pumping over of the must to optimize the extraction of the polyphenolic substances

Ageing

At least three years in large Slavonian oak barrel followed by minimum six months in the bottle.

Great structure for long ageing.

Tasting Notes:

Brilliant red with garnet highlights tending to orange over time

Intense bouquet with ripe fruit aromas, delicate spices.

Great structure and fruit fill the mouth. Elegant tannins, full flavour that remind the bouquet. Lingering.

Food pairing:

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

Perfect after dinner wine.

Serving Temperature: 18°-20° C

Lt. 0,75 -1,50 - 3

depending on the vintage


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