



bottle size

Lt. 0,75 -1,50 - 3

depending on the vintage

BARBARESCO RISERVA 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.

Produced only in the best vintages from grapes grown in estate vineyards where the finest expositions, the reduction of the bunches with thinning out process and the over-ripening in the vineyard to give the maximum concentration

Grape varieties: Nebbiolo 100%

Vineyard location: medium-high hillside (300-400 m asl) with south-west exposure

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 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 five years in large Slavonian oak barrel.

This wine after aging is not clarified nor filtered, a possible sedimentation is a sign of unmistakable authenticity.

Tasting Notes:

Bright garnet red with orange reflections

Intense etereal bouquet with jam fruit aromas, delicate spices.

Great structure and fruit fill the mouth. Elegant and good persistence.

The tannins are velvety and refined. Wine for long aging

Food pairing:

This wine is a continual rediscovery and it is perfect with the most refined dishes of the Piedmontese and international cuisines

Big wine for meditation to be enjoyed slowly, slowly

Serving Temperature: 18°-20° C


CASETTA[®]
Casa Vinicola

