



LA TRADIZIONE

BARBARESCO CINQUANTOTTO *DOCG*

Barbaresco, fully deserving its title as one of the best red wines of Piedmont, has always been made and aged in our cellars. Nebbiolo grapes for our Barbaresco come from the most prestigious vineyards in Treiso, in the heart of the small appellation. It's a wine with a great personality, suitable for long ageing that often enhances its magnificent characteristics.

APPELLATION:

Barbaresco DOCG

VARIETY:

Nebbiolo 100%

VINIFICATION:

Soft crushing of grapes harvested at the right phenological ripeness, fermentation in steel vats at temperatures between 28 and 34° C with pump overs and punch downs. Malolactic fermentation takes place in barrels the following spring. Ageing for two years in big oak barrels (50 hl) of Slavonia oak.

CHARACTERISTICS:

A long ageing refined wine with a garnet red colour and orangish highlights that intensify over time. Characteristic, ethereal and intense aroma. Ample, robust flavour, yet smooth and harmonic.

PAIRINGS:

Entrées with sauces of red meats, lamb and mushrooms. Excellent with game and cheeses.

ALCOHOL CONTENT:

14% Vol.

SERVING TEMPERATURE:

16 - 18°C

AVAILABLE SIZES:

bottles 0.75L