



Grape-variety: 100% Nebbiolo

Vineyard: The Nebbiolo grapes for this Barbaresco were grown on 1.55 hectares of vineyards located in the Asili, Cole and Ovello crus in Barbaresco

Soil: Compact, mainly clay and limestone

Position: Facing south, south-west, west

Altitude: Between 240 and 270 m

Vine-training: Arched-cane Guyot

Vinification: Crushing and de-stemming of the grapes in the winery were followed by fermentation of the must on the skins for 25 days

Maturation: After drawing off and partial clarification, the wine was matured for 18 months, partly in small casks and partly in 20 Hl French oak containers, followed by 4 months in steel

Ageing: Prior to its release, the wine was aged after bottling for at least 6 months in bottles lying down in the dark and peace & quiet of the cellar

Tasting notes: Garnet-red, with an expansive, intense nose showing nice touches of ripe fruit and appealing liquorice and cinnamon overtones, and a full-bodied, dry taste with great structure and an excellent fabric of tannins

Food pairings: A well-structured wine recommended for serving with big, flavoursome food, especially meat-based dishes. Pairs well with mature cheeses too, and is great on its own as a meditation wine

Storage: Best kept at a constant temperature in the dark and silence of an underground cellar