



Barbaresco (DOCG)

Denominazione di Origine Controllata e Garantita

Grape Variety: 100% Nebbiolo

Municipality: Treiso

Soil: calcareous clayey marl and light sandy stratification

Training System: Guyot

Yield: 80 Ql/Ha Crop thinning for higher quality

Vinification: Manual Harvest, crushing and de-stemming, soft pressing, temperature-controlled fermentation in horizontal vats and batonnage in in steel tanks.

Maturation: Steel tanks.

Ageing: French oak barrels.

Alcohol Content: 14 % Vol.

Characteristic: perfumes are intense and pleasant, with spicy notes that stand out. The flavour is also very pleasant, dry, full and harmonious, with broad roundness and very elegant tannins.

Serving Temperature: 18 - 20 °C

Food Pairings: Tagliatelle, risottos, spiced meats, stews and wild meat.



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