



## Barbaresco (DOCG)

Denominazione di Origine Controllata e Garantita

**Grape Variety:** 100% Nebbiolo

**Municipality:** Barbaresco

**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.

**Ageing:** 12 months in steel tanks and 18 months in small French oak barrels then 6 months in bottle

**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:** Excellent pairing with prime ribs, goose, duck and first courses with white truffles.



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