



**GRAPE VARIETY:**

NEBBIOLO 100%

**ALCOHOL BY VOLUME:**

14% VOL

# BARBARESCO

## TRADIZIONE

Barbaresco DOCG

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**PRODUCTION AREA:**

The grapes used in the production of this wine come from vineyards located on nicely sloped hills, that are characterized by soil composed mainly of clay and limestone, moderate in structure, and covered with quartz sand and fine silt. These elements give the wine many mineral nutrients and a remarkable bouquet.

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**VINE TRAINING SYSTEM:**

The vines are upwards-trained on a vertical-trellised Guyot system.

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**VINIFICATION PROCESS:**

The grapes, harvested by hand, quickly arrive in the cellar, where are de-stemmed and gently crushed in order to extract only the noblest and most aromatic fractions from the skin and the outermost area of the berry. Fermentation with maceration takes place at controlled temperature. During this period, frequent pumping over allows the must to take possession of all the trace elements present in the skins and to gently extract the tannins and the color. The racking takes place only when all the sugar has turned into alcohol. Racked into vitrified concrete vats, specially made with cork insulation, the wine maintains a temperature suitable for a prompt start of the malolactic fermentation.

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**AGEING:**

This wine ages for at least 9 months in oak barrels of different capacities, chosen each year to better express the intrinsic characteristics of the grapes and the particular characteristics of the vintage. The wine completes its ageing in bottle before being released on the market. Barbaresco reaches maturity 3 years after the harvest and the maturation plateau is between 3 and 20 years.

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**ORGANOLEPTIC CHARACTERISTICS:**

The color is garnet red with ruby reflections. The nose opens with the floral notes of wild violet, while a hint of sweet spices, cinnamon and cloves begins to emerge. Structured but well balanced, with well present but soft tannins.

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