

BARBARESCO DOCG "TRADIZIONE"

Name: Barbaresco docg "Tradizione"

Appellation: Denominazione di Origine Controllata e Garantita

Area of Origin: Piemonte, wine district: Barbaresco restricted area on the Langhe hills.

Hints of the Vineyard: This noble red wine is made up with the Nebbiolo grapes grown in the area surrounding the town of Barbaresco, in Piedmont. Nebbiolo is one of the most sensitive vines' to the soil composition and climate (terroir), as well as a difficult grape variety to be vinified. Nevertheless, skillful hands are able to give this wine unique features. Barbaresco is one of the great Italian wines' awarded with the "DOCG" status.

That means its origin is both controlled and guaranteed by a certified tasting panel, which assesses chemical and organoleptic features, thus assuring the best possible quality.

Vinification: Nebbiolo grapes are the last ones to be harvested. The name of this grape variety comes from the Italian name for fog ("nebbia"), the one which typically rises among the Langhe hills, in October mornings. Once the grapes get into the winery, they are destemmed and softly crushed before undertaking the alcoholic fermentation at controlled temperature.

Ageing: This prestigious wine ages patiently for at least 24 months in precious oak barrels and further 12 months in the bottle.

Grape Variety: Nebbiolo

Tasting Notes: It is characterised by a brilliant garnet-red colour with orange reflexes, an ethereal, intense and elegant bouquet and a full, austere, soft and round flavour.

Food Pairing Notes: Ideal with roasted and barbecued red meats, game and mature cheeses. Uncork 2 hours before, pour into a decanter and serve at 18 - 20°C.

Ageing: Potential 6 - 10 years

Average Alcohol Percentage: 13,5%

