

CORSINI

BARBARESCO DOCG



VINEYARD & PRODUCTION INFO

Soil composition: limestone and clay
Training method: Guyot
Elevation: 656-820 ft a.s.l.
Vines/ha: 4,000-4,500 vines/ha
Exposure: South/South-West
Vines age: 30 years
Harvest time: end of September
First vintage: 2000
Production: 40,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nebbiolo
Fermentation

Container: stainless steel tanks

Length: 15 days

Temperature: 77-82 °F

Maceration

Technique: on the skins/submerged cap

Length: 10 days

Aging

Container: 38 hl oak barrels

Wood: Slavonian oak

Length: 2 years

In bottle: 6 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 0 g/l

Acidity: 5.6 g/l

Dry extract: 29 g/l



FOOD PAIRINGS

Pairs well with classic Piemontese cuisine, including meat, game, flavorful dishes, and aged cheeses.



TASTING NOTE

Light red color with garnet reflections.
The bouquet on the nose is typical of Barbaresco, with elegant notes of rose petals, tobacco, and sweet spices. The palate is rich and full-bodied, with sweet tannins and a pleasant, long finish.

PRODUCER PROFILE

Estate owned by: Claudio Manera

Winemaker: Claudio Manera

Total land under vine: 850 ha

Winery production: 25,000,000 bottles

Region: Piemonte, Italy

