

BARBARESCO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 120 ha
Green Status: conventional
Soil composition: calcareous-clayey
Training method: Guyot
Elevation: 656-1,312 ft a.s.l.
Vines/ha: 3,000 vines/ha
Exposure: South/West/East
Vines age: 7-60 years
Harvest time: beginning of October
First vintage: 1958
Production: 320,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nebbiolo
Fermentation
Container: stainless steel tanks
Length: 28 days on the skins
Temperature: 82 °F
Malolactic fermentation: yes
Aging
Container: large oak casks
Wood: French oak
Length: 20 months
In bottle: 6 months



TECHNICAL DATA

Alcohol: 15%
Residual sugar: <1.0 g/l
Acidity: 5.8 g/l
Dry extract: 26 g/l



FOOD PAIRINGS

Egg pasta and white and red meats.



TASTING NOTE

Warm vintage with medium body, ripe red fruit, and spicy notes, with well-balanced tannins.

PRODUCER PROFILE

Estate owned by: cooperative
Winemaker: Fabio Accomasso
Total land under vine: 120 ha
Winery production: 620,000 bts
Region: Piedmont (Italy)

