

DON FIORINO

BARBARESCO RISERVA DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 100 ha
Green Status: sustainable
Soil composition: clay calcium
Training method: Guyot
Elevation: 820 ft a.s.l.
Vines/ha: 3,500 vines/ha
Exposure: South/South-East/South-West
Vines age: various
Harvest time: beginning of October
First vintage: 2016
Production: 16,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nebbiolo
Fermentation
Container: stainless steel tanks
Maceration
Technique: submerged cap
Length: 24 days
Malolactic fermentation: yes
Aging
Container: large oak casks
Wood: French oak
Length: 3 years
In bottle: 2 years



TECHNICAL DATA

Alcohol: 14.5%
Residual sugar: 3.35 g/l
Acidity: 5.8 g/l
Dry extract: 30 g/l



FOOD PAIRINGS

Homemade fresh pasta, risotto, egg-based dishes, and white and red meat.



TASTING NOTE

Aromas of white truffle, meat, wet earth, lightly burnt orange peel, and pure fruit. Medium-bodied and very compact, with a block of silky tannins that run through the palate and then emerge at the end with a gorgeous texture.

PRODUCER PROFILE

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

