

Barbaresco DOCG



Denomination: Barbaresco DOCG

Variety: 100% Nebbiolo

Location: Neive (CN)

Exposure: South and South-West

Soil: Calcareous with sandy infiltrations

Altitude: 350m a.s.l.

Alcohol: 14.5% vol.

Total Acidity: 5 g/l

Dry Extract: 26 g/l

Residual Sugar: 0.2 g/l

Description: Often described as the more gentle and graceful counterpart to its more powerful and tannin-driven brother, Barolo, Barbaresco is celebrated for its finer tannins, earlier approachability, and delicate complexity. While it retains the structure and aging potential of Nebbiolo, it is known for its silky texture, floral and red fruit aromas, and vibrant acidity that provide a refined drinking experience.

Our Barbaresco DOCG originates from the vineyards of Neive, one of the key villages in the Barbaresco appellation, known for its mineral-rich soils. This unique terroir contributes to the wine's refined structure and remarkable balance, making it a true expression of Nebbiolo's elegance.

Winemaking

Harvest: Hand-harvested, beginning of October.

Vinification: Traditional fermentation in temperature-controlled stainless-steel tanks lasting approximately 15 days. Regular punch-downs to enhance color and flavor extraction.

Aging: Aged for 24 months in large oak barrels followed by 6 months in bottle.

Tasting Notes

Color: Medium garnet with orange reflections.

Aroma: Intense and complex with notes of red fruits, candied orange peel, dried roses, leather, cinnamon, and liquorice.

Palate: Medium to full-bodied, with refined tannins, vibrant acidity, and layers of oranges, cherry, sweet spices and subtle oak notes.

Food Pairings: Perfectly complements rich dishes such as braised meats, aged cheeses, risotto with truffles, and game.

Serving Temperature: 18-20°C (64-68°F).

Decanting: Recommended 30 minutes before serving to fully express its complexity.

Accolades

Wine Spectator: 92 points.