**BARBARESCO D.O.C.G**

**Production zone**: Piedmont Region, Treiso

**Climate:** Mediterranean, characterized by harsh winters with temperatures reaching -15°C, and hot and humid summers with temperatures reaching 35° C

**Soil:** white sandy clay of marine origin.

**Altitude**: 300-350 meters above sea level

**Training system**: traditional Piedmontese guyot with a vine density ranging from 3,800 to 4,400 vine stocks per hectare

**Grape variety**: 100% Nebbiolo

**Production yield per hectare**: 70 quintals

**Average age of the vines**: 40 years

**Vinification**: in steel at a temperature never exceeding 30° for 25-30 days of maceration

**Maturing**: in 50 hectolitre French oak barrels for at least 22 months. Then in bottle until at least a total of three years after the harvest.

**Colour:** garnet red with orange-red nuances

**Aroma**: intense red fruits and berries.

**Taste**: herbs and floral notes. Spicy and warm tannins. Full-flavoured with dominate features of violet, withered roses and a delicate sweetness.

**Alcohol**: 14%

**Total acidity**: < 5.60 gr./l

**Sugar residue:**  3 gr./l

**Dry extract**: 30 gr./l

**Food matching:** suitable with all meats, braised or stewed, all game and strong cheeses. Excellent match with garlic and spices. Perfect also as meditation wine or with chocolate desserts.

**Serving temperature**: 18°C in stem glassed for full-body red wines. Open the bottle at least two hours before serving.