



BARBARESCO "Garbalet"

DOCG



GRAPE VARIETY

100% Nebbiolo

ALCOHOL BY VOLUME

14%

VINEYARDS & TERROIR

Region Piemonte – 3 cru in Barbaresco, Neive, Treiso

Climate Mild with good thermal excursion

Altitude 300-350 meters a.s.l. - hilly

Soil Clayey with grey calcareous marls alternating with layers of sand

APPEARANCE

Bright ruby red color, fairly transparent, tending towards garnet with ageing.

OLFACTORY

Great elegance and finesse, floral aromas of violet and smell red fruits and delicately spicy nuances.

GUSTATORY

Well balanced and full-bodied, with velvety tannins and nice freshness. Aftertaste is long and lingering. Good potential for ageing - reaches its best after 5 to 10 years.

FOOD PAIRINGS

Excellent with roasts meat - game.

AGRONOMIC - VINEYARD

Low impact practice, with low yield. Grapes are handpicked in specific selected fields and immediately gently processed.

WINEMAKING - CELLAR

Long submerged-cap maceration for 4 to 6 weeks (according to the vintage) in stainless steel vats. Maturation in stainless tanks for 6 months then refines in large Slavonian oak casks.

REFINEMENT

Stainless steel vats – 6 months
Slavonian oak casks (30 HL) – 12 months