

THE WINES

BARBARESCO D.O.C.G. 2018

Grape variety: 100% Nebbiolo

Vineyard: various vineyards in the DOCG

zone

Vineyards size: grapes selected from 110 hectares (270 acres) of estate owned vineyards

Vineyard exposure: south, west, east

Soil: limestone and clay, rich in calcium with sandy veins

Vinification: stainless steel tanks, 24 days on the skin at 28°c (80°f). Pumping over 2-3 times a day

Ageing: 24 months in large oak casks

Bottling date: april 2021

Total production: approx. 300,000 bottles (25,000 cases)

Vintage: medium body vintage, bright red fruit and spicy notes with a balanced tannic finish

Longevity: 20 years from the vintage

Vineyard owners: 54 growers

Food matches: fresh pasta, red and white meat

dishes

