

## THE WINES

## BARBARESCO D.O.C.G. RISERVA ASILI 2017

Grape variety: 100% Nebbiolo

MGA: Asili

Vineyard size: 2.28 hectares (5.63 acres)

Vineyard exposure: south / south - west

**Soil:** calcareous limestone with sandy veins

**Vinification:** fermentation at 30°c (85°f), 28 days of skin contact time, malolactic

completed

Ageing: in 25-50 hl oak barrels for at least

30 months

Bottling date: june 2021

Total production: 10,000 bottles

**Vintage:** medium body vintage with intense mineral and red fruit aromas, balanced ripe

tannins

**Vineyard character**: intense and complex wines, great refinement and breed, lots of red

fruit notes

Longevity: 20 years from the vintage

Vineyard owners: Conti, Giacosa, Viglino

Food matches: fresh egg-pasta, risotto, white

and red meat, game and venaison

