

THE WINES

BARBARESCO D.O.C.G. RISERVA "DON FIORINO" 2016

Grape variety: 100% Nebbiolo

Vineyards: a blend of grapes form historical

vineyards in Barbaresco

Soil: calcareous limestone with sandy veins

Vinification: fermentation at 30°C (85°F), skin contact time of 30 days, malolactic completed

Ageing: 30 months in large oak barrels

Bottling date: june 2020

Total production: approx. 16,000 bottles

Vintage: full body vintage with intense mineral and dark, ripe fruit aromas, balanced tannic finish

Longevity: 25 - 30 years from the vintage

Don Fiorino: priest in the village during the '50s, founded the Produttori del Barbaresco in 1958

Legacy: the tradition of blending grapes from the best vineyards to produce the perfect Barbaresco wine

