

Barbaresco DOCG

DOCG (DENOMINATION OF CONTROLLED AND GUARANTEED ORIGIN)



SOIL: CALCAREOUS- MARLY
HARVEST PERIOD: OCTOBER
AGING: 3 – 4 YEARS

CHEMICAL ANALYSIS

ALCOOL: 14% – 15%
SUGARS: 0-0.1 g / l
ACIDITY: 5.00 – 6.00 g/l
SULFUR: 50- 80 mg/l
FEATURE: STILL

ORGANOLEPTIC CHARACTERISTICS:

Color: ruby red with vivid garnet reflections and orange notes over the years

Aroma: intense and persistent with pleasant hints of violets and rose hips

Taste: harmonious, soft and full, characterized by a marked but sweet tannins and hints of blackberry and dried fruit.

Serving temperature: 18-20 ° C.

It can be kept: for 10-12 years.

ACCOMPANYING DISHES

Excellent with red meat main courses and cheeses

