



BARBARESCO
(.....Classic....and not regular....or basic....)

D.O.C.G.

- GRAPE VARIETY:** NEBBIOLO 100%
- VINEYARDS:** from our Family vineyards in Treiso: Cascina Il Bricco, San Stefanetto and Bongiovanni and in San Rocco Seno d'Elvio.
- VINIFICATION:** In stainless steel tanks at temperature controlled. Skin contact for 25 days.
- AGEING:** in barriques for 12 months and in barrels for the following 18 months.
- NOTES:** A very classical style Barbaresco: elegant and velvety, ripe and spicy fruit. Very important tannins but elegant. Good structure and concentration. Very long life.