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Casali del Barone

Barbaresco DOCG

Vinification

The harvest of the grapes, 100% Nebbiolo in purity, is followed by destemming, pressing and fermentation, which takes place at controlled temperature between 25° and 30° for about 3 weeks. The wine is aged for 26 months in big wood barrels that enrich the wine with refined and evolutionary notes.

Description

Intense red garnet color, elegant and complex bouquet with violet and red fruit hints, delicate spicy and toasted nuances. In the mouth, it is intense and rich in fruit and wonderful scents. Harmonious and velvety, it has soft tannins, a pleasant freshness and taste. The wine has a long and persistent finish.

Food Pairings

Ideal with roasted, boiled or braised red meat.

Nebbiolo	Langhe, Piemonte	16–18 °C	Alcol: 14% Zuccheri: 4 g/l