



Barbaresco Masseria 2013

Designation: Barbaresco D.O.C.G

Grapes: 100% Nebbiolo

Winemaking: The grapes are harvested from a single site in Treiso. The vineyard has a southern exposure with a mix of clay and limestone in the soil. During the alcoholic fermentation, the must will remain for approximately 3 weeks in open-top stainless steel tanks with a temperature of 30°-32° degrees. Daily délestages, punching downs and open-air pumping overs are actioned daily.

Aging: The malolactic is done in barriques and the wine continues its ageing in Slovenian oak casks for a total of 2 years.

Description: garnet ruby color, slight garnet hue, with intense aromas of ripe cherries with intricate complexities of minerals, tea leaves and rose petals. With firm, ripe tannins, crisp acidity and feminine and round structure, this Barbaresco shows incredible finesse with excellent balance, integration and a long, lingering finish.

Food Pairings: Hearty stew, wild game, roasted red meats and sharp, aged cheeses

Alcohol: 14,41% Alc. by vol.

Total Acidity: 5,87 g/l

Total dry Extract: 29.5 g/L

