BARBARESCO DOCG

GRAPES

100% Nebbiolo

PRODUCTION AREA

Produced from grapes grown in the vineyards of Barbaresco and Treiso FNSORY QUALITIES

Bright ruby colour tending to garnet with age. Soft bouquets of clove and licorice. Dry and velvety in the palate

VINIFICATION

It is fermented in stainless steel tanks as long as 12-15 days at a controlled temperature, between 25°C and 29°C. It is then aged in 2500 litres oak barrels for 28-30 months
MINIMUM ALCOHOL CONTENT
13,5% vol.

SERVING TEMPERATURE

 $18-20\,^{\circ}\text{C}$. Uncork the bottle at least two hours before drinking BEST WITH

Roast meats, game and some Piedmontese dishes. Ideal with mature and strong cheeses

NOTES

It is one of the iconic Italian wines for the ages

Produced in Italy
Contains sulphites



SALVANO VINI