



Barbaresco

Denominazione di Origine Controllata e Garantita

Elegant and attractively garnet red in colour with intense, fragrant floral aromas.

Pleasant on the palate and versatile at the table, the ideal accompaniment for timbales, pasta with meat sauces, meat stews, roast meats and hard cheeses.

Local match: “Arrosto di maiale al latte” Pork roast in milk.

Vitigno:

Nebbiolo (Lampia e Michet).

Area:

Rombone and Manzola in the commune of Treiso, Piedmont.

Terreno:

Calcareous-clayey and calcareousclayey with sandy outcrops.

Esposizione:

Southwest.

Altitudine media:

230-260 m / 750-850 ft asl.

Affinamento:

24 months in oak barrels, 6 months in the bottle.

Temperatura di servizio:

18°C/ 64°F.