

Grapes 100% Nebbiolo

Region/Appellation Barbaresco DOCG

Alcohol by volume 14.00%

Residual Sugar  $0.4 \, g/l$ 

pΗ 3.53

**Total Acidity** 5.45 g/l

**Drinking Window** 2024 - 2050

**Tasting Guide** 



Medium

Full

Tasting note printed 16/04/2024

# Barbaresco 2015 6x75cl

### Winemaker Notes

Clean and expressive, both on the nose and palate, it opens with pure floral notes of rose petal and elderflowers. Warm spices like black pepper and tobacco give roundness to the bouquet. The palate features a remarkably sweet fruit concentration, with juicy and sweet red and black fruit, such as red cherry, plum, blueberry. The exuberance of the fruit and floral expression is tempered by the good acidity and the silky tannins, leading to a fresh and balanced wine with serious ageing potential and yet inviting in its youth

## Vineyard

The grapes come in from 14 vineyards situated in the municipality of Barbaresco. The land, at a height between 250 and 330 m above sea level, covers a surface of 21.4 hectares with the vines being on average 40 years old.

# Winemaking

The grapes from each single vineyard are vinified separately. Following fermentation and maceration, they are initially aged in oak for 12 months. They are then blended and spend an additional 12 months in oak. The fermentations were regular and steady, with an average length of fifteen days.

## Vintage

The winter in 2015 was mild, followed by a rainy spring, which provided a good amount of water to the vineyards. May was marked by strong temperature variations, crucial for slowing down the blossoming with bud break then being comparable to the previous year. Thanks to the appropriate agronomical techniques put in place (cover crops, no trimmings, shadowing of the bunches) the vines reacted well to the steady heating trend that took place between July and mid-August. The 2015 harvest will be remembered for even ripening of the various plots and the consequent compactness of the picking period - harvest started on September 19 and ended on October 1. The wines feature a gentle tannic structure, a well-balanced acidity and alcohol and a great mouth filling texture.

### Food match

Grilled and Roasted Red Meats

Well placed to complement game such as wild duck or pheasant

