



## Barbaresco DOCG



**VINTAGE**  
2012



**APPELLATION**  
Barbaresco DOCG



**AREA**  
Barbaresco, Piedmont



**GRAPES**  
Nebbiolo



**ALCOHOL LEVEL**  
13,5%



**SERVING TEMPERATURE**  
64°F



**BOTTLE SIZE**  
750 ml

### VINIFICATION

The grapes were hand picked, gently crushed, macerated on the skins for 18 days and then fermented in stainless steel vinification tanks. Maturation lasted 14 months in 30 hectoliter oak barrels followed by an additional 6 months of fining in the bottle before being released to the market.

### COLOR

Intense ruby red with garnet hues.

### BOUQUET

Intense with scents of violets, forest floor and black pepper.

### PALATE

Luscious blackberries and black cherries with smooth tannins leading to cocoa and leather on the finish.

### FOOD PAIRINGS

A noble wine to be drunk with richly savory dishes, roast and stewed meats, game and tasty aged cheeses.



CAMPAIGN SUPPORTED  
BY REGULATION EC N. 1308/13