



BARBARESCO DOCG

Barbaresco DOCG is the prestigious wine that best embodies the terroir where Nebbiolo knows how to express its qualities in this appellation.



denomination

Barbaresco DOCG

type

Red wine, denomination of controlled and guaranteed origin

grape variety

Nebbiolo 100%

production method

Red vinification with emerged cap with daily pumping over and fermentation at a controlled temperature of 27 ° C, maceration for 10 days Alcoholic consecutive malolactic fermentation. Aging in oak barrels for 18 months and in bottle for another 12 months

view

Bright, intense ruby red with slightly orange reflections

nose

Clear, full with notes of violet, cinnamon, cherry and leather

taste

Full, harmonious, warm with a persistent and pleasant aftertaste

food pairing

Full-bodied and balanced wine that goes well with main courses of both white meat and game in general

serving temperature

18-20 ° C

Available also in Magnum



Az. Agr. Cascina Fonda s.s.

di Marco e Massimo Barbero

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