

barbaresco DOCG

colle dei venti
piemonte

The vineyards are located in the communities of Neive and Treiso. After stalk removal and grape pressing, comes a traditionally long fermentation and maceration with frequent pinch-down and pump-ups. Maturation in barriques for 24 months, after which the wine is blended and finally bottled. This gem undergoes one year of refinement in the bottle before it is ready for export.

grape varieties:

Nebbiolo

exposure:

South/Southwest

altitude:

290 m ASL

soil:

Calcium rich marl

alcohol:

14.00%

tasting notes:

This full-bodied red is visually dark and concentrated. In the mouth, it is round with excellent persistence. Principal notes of spice with blueberry and blackberry jam and an undertone of rose. A structured wine with tame velvety tannins and a long and pleasurable finish. This elegant Barbaresco is a great accompaniment to many cheeses, pastas and meats and even tartufo-accented specialties typical of this Piemonte area.



Wine Spectator

2007 Barbaresco

94 points