



## BARBARESCO DOCG Valeirano



CLASSIFICATION: Barbaresco DOCG

ZONE OF ORIGIN: Langhe, municipality of Treiso, sub-zone of Valeirano

VARIETIES AND PERCENTAGES: Nebbiolo 100%

SOIL TYPE, EXPOSURE AND ELEVATION: the terrain is composed of calcareous white marl with a low clay content, of marine origin. Elevation varies from 200 to 350 metres above sea level. South-westerly exposure.

PRODUCTION METHOD: the grape harvest begins in the second or third ten-day period of the month of October. The hand-picked grapes are placed in ventilated crates, pressed, de-stemmed and then placed in the fermentation vats. The entire vinification process takes place in these stainless steel vats, and pressings are carried out at regular intervals. Maceration is then carried out over 10-12 days at a controlled temperature, followed by a very gentle pressing. The wine is then placed in steel vats to complete the alcoholic fermentation process and undergo malolactic fermentation. It is then successively decanted into large oak casks, then into small barriques, where it is aged for around 18-20 months. After being bottled (without any filtration treatment), the wine is left to age for at least 6-8 months in the bottle before being put on the market.

BOTTLES PRODUCED: around 10,000 bottles.

YIELDS PER HECTARE: 70 ql/ha

### ANALYTICAL DATA

Alcohol: 14-14.5% vol.

Net dry residue: 27-29 g/litre

Total acidity: 5.5-5.7 g/litre

### ORGANOLEPTIC CHARACTERISTICS

Colour: deep carmine red with carmine nuances tending towards garnet with age.

Nose: full and mellow, with floral and fruit notes that integrate well with the balsamic aromas imparted by ageing in oak.

Tasting Notes: fresh with a savoury bite and elegant, understated tannins. A refined, lingering finish

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