



## BARBARESCO BRICCO DI NEIVE



Production area: Neive, Piemonte

Climate: temperate

Soil: silty, medium textured

Altitude: 300 mt s.l.m.

Wine training systems: Guyot

Grape: Nebbiolo

Vineyard average age: 30 years

Winemaking: in controlled temperature steel tank, aging in big barrel and barriques for 18 months

Colour: red with garnet tones with some ruby glow

Bouquet: deep red black wine with intense aromas, fruit-driven as violet and cherry in alcohol. Wood and vanilla notes infused by the barriques used during aging

Taste: dry wine, full-bodied, austere but well-balanced, tarry

Longevity: improves with time

Minimum overall strength: 14%

Food pairing: roast meet and game recipies, red meat, desserts with chocolate and chocolate

Tasting note: decanter, 18°C in red wine glass