RONZANO

Barbaresco

D.O.C.G.

Bricco di Neive

GRAPES	Nebbiolo
PRODUCTION AREA	Neive, Piedmont
CLIMATE	Temperate
SOIL	Medium-textured limestone
ALTITUDE	300 m s.l.m.
VINE TRAINING SYSTEM	Guyot
YIELD PER HECTARE	70 quintal/ha
AVERAGE AGE OF VINES	40 years
VINIFICATION	In temperature-controlled steel tanks, the wine rests in large barrels and barriques for 18 months.

COLOUR	Red with garnet reflections.
PERFUME	Ethereal, ample, intense, composite reminiscent of violets and cherries in alcohol, there are also perceptible notes of buasè and vanilla given by the barriques used during the aging phase.
TASTE	Velvety, fresh, harmonious with elegant tannic persistence.
LONGEVITY	It gets better over time.

PAIRING	Game, mixed grills, red meats or desserts with chocolate.
SERVING TEMPERATURE	18° C

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