



Barbaresco Ovello docg

Grape: Nebbiolo

Vineyard: The Nebbiolo grapes for this Barbaresco were grown in our vineyard in the Ovello cru in Barbaresco.

Soil: Compact with a prevalence of limestone and clay.

Exposure: Southwest.

Altitude: 220 to 240 m above sea level.

Vine training system: Guyot modified to bow.

Vinification: The grapes are crushed and destemmed, then the must ferments on skins in temperature-controlled steel tanks.

Ageing: After being drawn off and partially cleared, the wine ages in large oak barrels.

Bottle ageing: After bottling, the wine ages in the darkness of our cellar before being released for sale.

Sensory characteristics: Garnet red, with a broad, elegant and floral bouquet, with notes of fruit and spices.

Pairing: A wine of great substance, particularly well-suited to accompany meat dishes. It is also pleasant with mature cheeses and for meditated consumption outside of mealtimes.

Serving temperature: 16/18°C.

Storage: The best place to store the wine is in an underground cellar, at a constant temperature, away from light and noise.

