



Barbaresco Masseria 2016

Designation: Barbaresco D.O.C.G.

Grapes: 100% Nebbiolo

Winemaking: The grapes are harvested from vineyard located Treiso and Neive. The vineyard has a southern exposure with a mix of clay and limestone in the soil. During the alcoholic fermentation, the must will remain for approximately 3 weeks in open-top stainless-steel tanks.

Daily délestages, punching downs and open-air pumping overs are actioned daily.

The malolactic is done in barriques

Aging: Big oak vasts, barriques and steel tanks for a total of 2 and half years

Description: Garnet ruby color, slight garnet hue, with intense aromas of ripe cherries with intricate complexities of minerals, tea leaves and rose petals. With firm, ripe tannins, crisp acidity and feminine and round structure, this Barbaresco shows incredible finesse with excellent balance, integration and a long, lingering finish

Food Pairings: Hearty stew, wild game, roasted red meats and sharp, aged cheeses

