





BarbarescoDOCG

Barbaresco is a great red wine from Piedmont, Italy. Aristocratic symbol with legendary origins.

In the old times the hilly area nearby was wild with deep forest woods used by people from Ligurian area as refuge to hide from the Romans calvary.

The roman used to call this area "Barbarica Silva" from which it became Barbaresco.

This land tells stories of passion for the vine cultivation, stories of tradition and dedication to wine making.

TERRE DI BO BARBARESCO

Is produced by a small estate selected, it's located on the hill of Treiso just few miles from Alba.

Produced from Nebbiolo grapes grown in the northern Langhe area, need a maturation time of 26 months of which 9 in wooded barrels.









GRAPES

Nebbiolo 100%.

Manual harvesting, destemming, pressing, maceration with skins for 12 to 15 days. Complete malolactic fermentation before winter. In the spring is put in oak barrels for 12 / 14 months.



VINIFICATION

Grapes are crushed before the traditional fermentation on the skins in stainless steel tanks at a temperature of 28 C. After about 10 days, the wine is separated from the skins and seeds and several pourings are performed to obtain a clear, clean product.



TASTING NOTES

Colour: Garnet red, with traces of orange with the aging.

Bouquet: Ethereal bouquet with complex spicy notes of plum, cocoa and licorice.

Taste: Full-bodied, austere, velvety, harmonious and elegant with fine tannins.



ALCOHOL: 14% vol.

Serving temperature: 15-17 C. Uncork and decant the bottle one hour before serving.



FOOD PAIRING

It is a great wine for any part of the meal, it goes well with red meat and feathered game and mature cheese.

Ean code 8013345000347

PACKAGE & PALLET

BOTTLE	CASE	CS WEIGHT KG	CASES / PALLET	CASES / LAYER	PLL WEIGHT KG
750ml	6	8,10	100	10 x 6	830
750 ml	12	16,30	50	10 x 5	830





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