



BARBARESCO D.O.C.G. MANTICO

VARIETY Nebbiolo

PRODUCTION AREA Various towns in Barbaresco – CN

SOIL Calcareous clay

HARVEST First half of October

VINIFICATION Maceration on the skins in temperature-controlled automatic steel fermenters, with repeated pumping-overs and aeration until the complete conversion of sugars to alcohol. Racking and aging in contact with fine lees follow to facilitate malolactic fermentation

AGING A minimum of 18 months in large oak barrels and in the bottle

ALCOHOL CONTENT 14% abv

SENSORY NOTES Intense garnet red. The nose is distinguished by notes of maraschino cherry that open up into a crescendo of currants, cocoa and violet accompanied by a final touch of tar (a warm, ethereal, intense note). Rich and persistent flavor with soft tannins, hints of leather, licorice and pepper, harmonized with notes of dried violet and ripe plum

RECOMMENDED PAIRING Wild game, red meat, elaborate main courses and flavorful cheese

SERVING TEMPERATURE 16/18° C

LONGEVITY More than 10 years

SIZE 50 cl./75 cl.