

# Barbaresco Autinbej

Tradition speaks through Autinbej, the newest member of Cà del Baio's family of Barbarescos.

Autinbej evokes a bygone era when such wines were the union of Nebbiolo grapes from the best, sunniest parts of different crus. Autinbej is a tribute to Giulio Grasso's late father, Ernesto, who often used the Piemontese word to describe the best vineyard exposures. The first Autinbej harvest was in 2014, a year generally considered difficult in other parts of Piemonte and Italy, but successful in the small enclave of the Barbaresco denomination thanks to very favorable climatic conditions that year.

Denomination: Barbaresco DOCG

Varietal: 100% Nebbiolo

Planting of vineyards: 2008 - 2009

Soil type: Gray marl, limestone, and sand

Position: One vineyard is west-facing and the other

east-facing

Harvest: Beginning of October

### VINIFICATION AND AGING

Traditional red vinification of stemmed grapes, with maceration on the skins from 9 to 15 days in stainless steel tanks at controlled temperatures. The resulting wine matures for 24 months in large Slavonian oak barrels (boti) followed by aging in bottles for at least four months before release.





#### **TASTING PROPERTIES**

The color is a deep garnet red with reflections of old pink. The nose is an intense, fruity aroma reminiscent of raspberries, jam, and violets that give an ethereal feeling accompanied by sweet spicy notes and hints of cocoa. In the mouth, Autinbej is warm, long, persistent and slightly tannic with an aftertaste of fruity notes.

#### **PAIRING**

In addition to the traditional Barbaresco pairing with red meat, Autinbej's structure and the fruity intensity makes it an ideal pairing with duck or pork, grilled or fried, and also with sweet and sour or spicy sauces.

## SERVING TEMPERATURE 18°C

#### **STORAGE**

Versatile and appealing, Autinbej expresses its great personality as early as 3 years after the harvest and can age beautifully for 10-15 years. We recommend storing the bottles in the dark at a constant temperature.

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