



BARBARESCO ASILI RISERVA



Asili is a special hill in Barbaresco where the soil is compact and the sky bestows a different climate every year. The Grasso family is one of the major owners of this prestigious strip of land and, like the many generations in the past, continues to protect its values and cultivate the Nebbiolo vines with extreme care and dedication, year after year.

VARIETAL: 100% Nebbiolo

COUNTRY: Italy

YEAR OF VINEYARD PLANTING: From 1967 to 1999

TYPE OF SOIL: Calcareous-chalky bluish marl

EXPOSURE: South and West

CHARACTERISTICS: Color bright garnet red, with slight orange tinges; nose intense, with fruity aromas of marasca cherries and hints of violets. Spicy notes of black pepper, liquorice and goudron; taste dry, warm and soft, showing a long, rich, smooth flavour.

PAIRING: The Barbaresco Asili Riserva is ideal for pairing with braised and stewed red meat, game, and aged cheeses. It transforms into a meditation wine over time. Chocolate is an unusual, but surprisingly delightful pairing suggestion.

SERVING: 18°C

STORING: Although this wine is ready to consume upon release to the market, it gradually improves with age, reaching its best potential after 10-20 years. It is recommended to store the bottle lying horizontally in the dark and at a constant temperature.

Ca' del Baio

Via Ferrere Sottano, 33 - 12050 - Treiso (CN) - Italy

Tel: +39.0173.638219

caedelbaio@caedelbaio.com

Distributed by Elite Wines®