



BARBARESCO AUTINBEJ



Tradition speaks through Autinbej, the newest member of Ca 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.

VARIETAL: 100% Nebbiolo

COUNTRY: Italy

YEAR OF VINEYARD PLANTING: 2008-2009

TYPE OF SOIL: Gray marl, limestone, and sand

EXPOSURE: One vineyard is west-facing and the other east-facing

CHARACTERISTICS: 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: 18°C

STORING: 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.

Ca' del Baio

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

Tel: +39.0173.638219

caedelbaio@caedelbaio.com

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