



BARBARESCO PAOLINA



This wine comes from the assemblage of different vineyards, creating a fresh that exhibits strong, but soft Barbera characteristics.

VARIETAL: 100% Barbera

COUNTRY: Italy

YEAR OF VINEYARD PLANTING: 1960

TYPE OF SOIL: Calcareous of medium consistency with sandy components

EXPOSURE: Facing south-east, south-west, west

CHARACTERISTICS: Colour deep ruby red with purplish highlights; nose vinous and intensely fruity, with nice hints of red currants and raspberries; taste fresh and vibrant on the mouth, showing a long, rich, smooth flavour.

PAIRING: Excellent with the more flavoursome Piedmontese dishes, from mixed boiled meats to the anchovy and garlic-based “bagna caoda”; generally a great match too for cooked and raw cold cuts, stewed meats, and medium-mature fatty cheeses.

SERVING: 17°C

STORING: Ready to enjoy a little over 1 year following the harvest, it keeps nicely for 5-8 years, and even longer in the better vintages. Cellaring recommended with the bottle lying down in the dark at a constant temperature.

Ca' del Baio

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