



## Barbaresco "Asili Riserva"

Asili is a special hill in Barbaresco village where the soil is compact and the sky bestows a different climate every year. After years of stealth experimentation, the first vintage of Barbaresco Asili Riserva - Ca' del Baio, came out in 2011.

Asili Riserva is made from a tiny strip of this land, south facing. Older vines and older clones, together the terroir, allowed us to release the deepest interpretation of this vineyard.

**Denomination:** Barbaresco DOCG

**Cru:** Asili

**Location:** village of Barbaresco

**Grape-variety:** 100% Nebbiolo

**Planting of vineyards:** from 1999 to 2011

**Type of soil:** bluish clayey-limestone marl

**Position:** facing south

**Harvest:** end of September, beginning of October

**Vinification and ageing:** hand-picked grapes are crushed and immediately sent in wooden vats together with 10% of non-destemmed grapes. During the active fermentation phase, two/three shorts punch-downs per day allow for the appropriate extraction of colours and aromas from the skins. The submerged cap method of maceration continues for approximately 30/40 days. After racking, the wine is left to age for 24 months in second and third passage tonneaux and one year in ceramics barrels. It's finally refined in bottles for 12 months before it is released in the market.

**Tasting properties:** colour garnet red; nose intense, with powerful lavender, pine, rosepetals, aromatic herbs, spices and goudron notes. taste dry, full-bodied and warm. It is exceptionally smooth and velvety in the mouth.

**Pairings:** It is ideal for pairing with braised and stewed red meat, game, and aged cheeses. It transforms into a meditation wine over



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time. Chocolate is an unusual , but surprisingly delightful pairing suggestion.

Serving temperature: 18°C

**Storing:** already soft and elegant 3 years after the vintage, it continues to develop for up to 10-15 years. Cellaring recommended with the bottle lying down in the dark at a constant temperature.