



Barbaresco "Vallegrande"

Our most traditional-style Barbaresco is grown on the vineyards that surround the winery, and is aged - as in the past - only in big casks. It represents the elegance of Barbaresco at its very best, without flaunting the muscle of Nebbiolo.

Denomination: Barbaresco DOCG

Cru: Valgrande

Location: village of Treiso

Grape-variety: 100% Nebbiolo

Planting of vineyards: from 1971 to 2000

Type of soil: bluish clayey-limestone marl

Position: facing west

Harvest: towards early October

Vinification and ageing: traditional stem-free on-the-skins fermentation for 7 to 15 days in steel at a controlled temperature. The wine matures for 30 months in casks made of Slavonian oak, and is then cellared for 6 months in the bottle prior to release.

Tasting properties: colour garnet red; nose intense, with powerful fruit, dried flowers and underbrush; taste dry, smooth and rounded, ending in a warm finish with nicely-balanced tannins.

Pairings: a natural match for roast and terrine meats, mature cheeses and fondues, meat and vegetable soups.

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.