

Barbaresco Riserva

Italy | Piedmont

Art. Nr. 60005

Wine Description

Due to the 42 months of oak ageing, our Barbaresco develops a well-balanced taste that is appreciated by lovers all over the world.

Bright, typical garnet red. Fine aroma of dried strawberries, plums, violets, vanilla and spices. Full-bodied, complex and elegant on the palate, balanced with acidity, velvety tannin and unusual richness.

Region Description

Barbaresco, bearing the name of the town located northeast of Alba, was in 1966 among the first wines in Italy, to be awarded DOC status. In 1980 it received its DOCG.

The grapes are grown around the villages of Barbaresco, Treivo and Neive and for several years they were actually known only in the local area and were sold as *Vino Nebbiolo* or mixed in Barolo. The actual recognition came only in the 1950s, when serious producers such as Angelo Gaja and Bruno Giacosa showed what great potential this terrific majesty can display. Since then, prices skyrocketed, along with the other producers' tireless efforts.

Despite the major efforts, Barbaresco has partly lived in Barolo's shadow and had the reputation of being lighter than the neighbouring wine. Nothing can be more wrong.

Barbaresco is often more elegant than Barolo, almost feminine in expression, and is seen even fuller than its neighbour, but as always in Italy, there may be major differences in the various municipalities and vineyards where microclimates play a very big role in wine anatomy.

Food Pairing:

Barbaresco goes well with the dishes of international cuisine, like roasts, braised meats, game and cheeses.

TECHNICAL DATA

VINTAGE:	2016	COUNTRY:	Italy
REGION:	Piedmont	VOLUME:	0,75 L
STYLE:	Rich & Toasty	WINE TYPE:	Red wine
VARIETAL:	Nebbiolo	SERVING TEMP:	room temperature
ALLERGENS:	contains sulfites	AGING POTENTIAL:	to 2028

