



# BARBARESCO DOCG NERVO

A magnificent, noble and austere, fine dry red wine made by vinifying - with a lengthy maceration - scrupulously selected, perfectly ripe grapes grown only on a old and suited vineyard. It is very well structured, with a good alcoholic content and great balance. Excellent with big dishes, grilled meats and cheeses.

Town: Treiso.

Cru: Nervo.

Solar Exposure: South-Est.

Vine: Nebbiolo (Lampia, Michet).

Breeding kind: Arched-cane Guyot system.

Ageing: The wine matures in stainless steel for six months, before aging for a period of 12 months, partly in French oak tonneaux of 5 Hl, and partly in traditional casks made of Slavonian oak. It's refinement then continues in the bottle until its release.

Wine making: The selected grapes are picked when they are completely ripe and the vinification is begun immediately. The fermentation on the skins lasts 15-20 days, with frequent pumping over of the must and strong plunging of the cap below the surface. Special care is taken over the immediate development of the malolactic fermentation.

Colour: Deep ruby-red, with nice garnet highlights which become more marked on ageing.

Fragrance: Intense, spicy, vanilla, complex volgente ethereal, very persistent.

Taste: Austere, great structure, harmonious and velvety. Noticeable but sweet tannins.

Surface: 1,68 Ha.

Maturity: In the bottle until the wine is two years old.

Power of Wine for hectare: 52,00 Hl.

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