

Product Fact Sheet October 2025



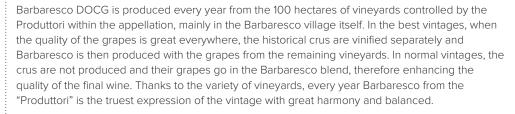
BARBARESCO

Piemonte, Italy

Produttori del Barbaresco

www.produttoridelbarbaresco.com

Method & Production



Vinification takes place in stainless steel tanks at a controlled temperature of 28°C. The wine spends a total of 28 days macerating on its skins whilst being pumped over 2-3 times a day, before going through malolactic fermentation. The Barbaresco is matured for 24 months in large oak casks before bottling and release.

Tasting Notes

A ruby red with powerful aromas of concentrated and ripe red and black fruits. The fruit aroma reaches a wonderful depth and is complemented by herbal and medicinal hints. The palate is beautiful; silky, rounded and textured with red and black fruits, perfume and liquorice notes. The tannins are ripe and firm with a balancing acidity and lingering notes of dried cherries.

Food Matching

Primi pasta courses and simply cooked meat secondi.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
PB0221	Barbaresco	Nebbiolo	2021	14.0%	Cork	6x0.75lt	No	No	Yes	No

