

BARBARESCO

Piedmont, Italy

Produttori del Barbaresco

www.produttoridelbarbaresco.com

Method & Production

Barbaresco DOCG is produced every year from the 100 hectares of vineyards controlled by the Produttori within the appellation, mainly in the Barbaresco village itself. In the best vintages, when the quality of the grapes is great everywhere, the historical crus are vinified separately and Barbaresco is then produced with the grapes from the remaining vineyards. In normal vintages, the crus are not produced and their grapes go in the Barbaresco blend, therefore enhancing the quality of the final wine. Thanks to the variety of vineyards, every year Barbaresco from the "Produttori" is the truest expression of the vintage with great harmony and balanced.

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										
PB0223	Barbaresco	Nebbiolo	2023	15.0%	Cork	6x0.75lt	No	No	Yes	No