



BARBARESCO RISERVA 'RIO SORDO' (ON ALLOCATION)

Piemonte, Italy

Produttori del Barbaresco

www.produttoriidelbarbaresco.com

Method & Production

Vinification: fermentation at 30 ° C / 85 ° F for 18-20 days on the skins. Malolactic completed. Aging: 36 months in oak barrels (25 to 50 hl), 8 months in bottle.

Tasting Notes

Elegant wine of medium body, silky tannins and long finish.

Food Matching

Fresh egg-pasta dishes, risotto, white and red meat, game, venison and aged cheese

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
PB1115	Barbaresco Riserva Rio Sordo' (on allocation)	Nebbiolo	2015	14.5%	Cork	6X0.75lt	No	No	No