



BARBARESCO RISERVA 'DON FIORINO'

Piemonte, Italy

Produttori del Barbaresco



www.produttoriidelbarbaresco.com

Method & Production

A very special release to highlight an exceptional vintage in which Produttori del Barbaresco decided to make a new expression from their historical cru vineyards. Named in homage to Don Fiorno, the priest who founded the winery in 1958, this is the first Riserva of its kind to be released by the cooperative in decades.

A blend of Nebbiolo grapes from Produttori's cru vineyards in Barbaresco. Alcoholic fermentation at 30°C, 30 days of skin contact, malolactic fermentation. Ageing in large oak barrels for 30 months.

Tasting Notes

"Incredible aromas of white truffle, meat, wet earth, lightly burnt orange peel and pure fruit. Medium-bodied and very compact, with a block of silky tannins that run through the palate and then come out at the end with a gorgeous texture. It's very drinkable now, but will age wonderfully. This is a special release. They never made a serious blended riserva in their history. Spring 2023 release. Drink or hold."

98 points, James Suckling (December 2022)

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
PB3316	Barbaresco Riserva 'Don Fiorino'	Nebbiolo	2016	14.5%	Cork	6X0.75lt	No	No	Yes	No