

BARBARESCO DOCG NUBIOLA



CHARACTERISTICS:

It is the last born of our Barbaresco wines. The first bottles date back to 2001. It belongs to an historical, traditional and cultural important denomination and it has got all the strength and complexity a great vine is able to express. The blend Nubiola shows in fact the name with which in the historical treaty of agriculture "De Ruralium Commodorum" (dated 1330) where Pier Dè Crescenzi (a jurist of Bologna) mentions one of the best vines known at that time describing it as a "a sort of black grape called Nubiola... wonderfully vinous and adapted for wine making." Now we call that grape Nebbiolo (Nubiola is pronounced with accent on the o).



TECHNICAL NOTES:

The variety Nebbiolo composing for 100% the Barbaresco wine is the focal point of this wine that we consider the starting Barbaresco, the basis from which to start in order to arrive to the best with our two selections. Due to the different composition of the provenience soils, the wine making techniques and the history we wanted to express with the name, it is a very traditional Barbaresco. It is made in stainless steel tanks at controlled temperature and automatically programmed mixing of the wine dregs, then aged in wood dosing small barriques and big 50 hl oak cask in variable proportion according to the vintage features always with the intent to exalt the Nebbiolo's variety's characteristics.



TASTING SHEET:

It has an intense ruby red colour, to the nose it has both fruity and floral notes that go from the ripe red fruit to the officinal herbs. Soft, tasty, velvety at the same time, leaves on the taste buds a note of sweetness and roundness typical of ripe grape with a slightly dry and astringent closure that distinguishes the Nebbiolo.



AVAILABLE BOTTLE SIZES:

Litres 0,75 Litres 1,5 Litres 3 Litres 5 Litres 12 Litres 15

