

# BARBARESCO DOCG TULIN



## CHARACTERISTICS:

Tulin is the new name, since the 2001 vintage, of the Barbaresco Annata. After seven years, sustained by the appreciations of public and critics, we have decided to name this wine after the vineyard where the grapes for this wine come from, whose climate, composition of the soil and exposure are of great value. In local dialect Tulin indicates a small circular metal vessel as commonly used in churches for retention of the melted wax from the candles or distribution of food to the cattle in the stables. A melting pot of spirituality and handicraft, the soul and hands of Vinegrowers. Tulin is pronounced with the accent on the i.



## TECHNICAL NOTES:

Our aim to take into bottle the grapes characteristics conditions all the operations of transformation and ageing. This wine is produced with modern techniques and tools, but still in traditional way trying to harmonize the austerity of this great vine with the new conceptions of persuasiveness and pleasantness linked to international tastes. Maceration in contact with the skins for about 15 days in steel casks at controlled temperature and, after a period of natural decantation always in steel, the wine passes into wood where it rests for 18/20 months. Then the part, about 50%, aged in oak casks of 50 hl is blended with the other part aged in barrique. This allows us to avoid that an excessive presence of wood further dries this wine. After 9 months in bottles, it is finally released for sale.



## TASTING SHEET:

A vivacious ruby colour. The nose expresses ample and fruity perfumes of magnesium and iron linked to the minerality of soil with well evident varietal notes and a right contribution of wood. The taste features the austerity typical of Nebbiolo completely and persuasiveness, saltiness and the right tannin give the taste a velvety and wrapping frame.



## AVAILABLE BOTTLE SIZES:

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

