

Barbaresco DOCG



Region: Piemonte

Varietal: 100% Nebbiolo

Vineyard: Family-owned hillside vineyards since 1969 located in the Langhe district (San Rocco Seno d'Elvio) and (Treiso). "ARGE" is an homage to 1st generation of Piazza **AR**mando and **GE**mma that started the family winery.

Soil: Mostly calcareous and clay

Vines per Hectare: 5000

Vine Training: Guyot

Altitude: 400-600 feet above sea level

Total Production: 7900 cases

Vinification Process: Grapes are hand harvested in late October after which a soft pressing takes place in a horizontal press. Must is then fermented on the skins at 20°C for 7-10 days. The wine is aged in large Slavonian oak barrels for 9 months. After bottling, the wine is aged in the cellars for various months and then released.

Alcohol Content: 14%.

Residual Sugar: 3g/liter

Color: Deep red with garnet edges.

Bouquet: Wild raspberry, nutmeg, forest fruits and floral tones.

Tasting Notes: Notes of blackberry jam, wild strawberry with spicy overtones.

Food Pairing: Perfect with all pasta dishes, grilled meats, and complex cheeses.

Ageing: 7-10 years

Serving Temp: 68°F (20°C)

UPC: 783655000525



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