

Barbaresco Riserva DOCG



Region: Piemonte

Varietal: 100% Nebbiolo

Vineyard: Family-owned hillside vineyards since 1969 located in the Langhe district. "Giaia" (yellow) in Piemontese dialect refers to small part of the single vineyard "Nervo" in which in the fall, the foliage is one of the first to change "giallo" in color. It is located at one of the highest altitudes in the commune of Treiso-one of the 3 1/2 approved villages for the DOCG of Barbaresco.

Soil: Mostly calcareous and clay

Vines per Hectare: 5000

Vine Training: Guyot

Altitude: 600-700 feet above sea level

Total Production: 800 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 barrells for a minimum of 9 months. After bottling, the wine is aged in the cellars for various months (a total of 50 months in barrel and bottle is required by DOCG law) and then released.

Alcohol Content: 14%.

Residual Sugar: 3g/liter

Color: Deep red with garnet/orange rim appearing with age.

Bouquet: Dried raspberry, cinnamon and geranium/violet floral tones.

Tasting Notes: Notes of mature cherry, mushroom wi with vanilla and tobacco spic

Food Pairing: Perfect with structured pasta dishes, grilled meats, and aged cheeses.

Ageing: 7-10 years

Serving Temp: 68°F (20°C)

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