

## BARBARESCO DOCG

### *Palazzina*

The Barbaresco DOCG Palazzina is a red wine, aged 20 months in oak barrels, produced with Nebbiolo grapes coming from the DOCG (Denominazione di Origine Controllata e Garantita) area of Barbaresco. The Barbaresco DOCG Palazzina is an important, long-lived, elegant wine. It is perfect to be matched with salami, meat and cheese.

#### VINEYARD

Position: Neive municipality;

Vineyard: Palazzina;

Grape varietal: Nebbiolo;

Altitude: 220 m above the sea level;

Exposure: south-west;

Geological origin<sup>1</sup>: S.Agata fossil marls - grey-blue marls (more and less sandy) with local sandy-conglomerated intercalations;

Soil<sup>2</sup>: fine and calcareous Typic Ustorthent, coming from the hillsides;

Planting year: 1985;

Planting density: 4,400 vine stocks/ha;

Growing method: trellis;

Pruning method: Guyot;

Grape yield: 8,000 Kg/ha;

Wine yield: 5,200 L/ha.

#### VINIFICATION

The Nebbiolo is a late ripening grape varietal. It has to be harvested between the end of September and the first decade of October.

Once in the winery, grapes are destemmed and crushed. Then, they are put in stainless steel thermo-conditioned tanks where the alcoholic fermentation takes place. Alcoholic fermentation lasts at least one week at a temperature of 28-30°C.

After racking and pouring, the wine remains in contact with its lees (temperature of 20-22 °C) for at least two months while it completes the malo-lactic fermentation.

Now the wine is ready to start the ageing in oak barrels. Both once-used barriques (225 L) and oak barrels (2,500-3,000l) are used. Ageing lasts 20 months.

Eventually, after almost 2 years from the harvest, the Barbaresco DOCG Palazzina is bottled and, after at least 4 months of storage in our cellar, it is ready to be marketed.

#### ORGANOLEPTIC PROFILE

Colour: garnet red;

Bouquet: enveloping and rich, with hints of violet and aromas of cocoa, vanilla and tobacco coming from the oak ageing;

Taste: full and persistent. Tannins are austere, but neither bitter nor setting your mouth on edge.

#### FOOD PAIRINGS

Because of its features this wine is perfect to be paired with salami, red and white meat and cheese.

Serving temperature: 18 °C



<sup>1</sup> A.V.V. Carta geologica d'Italia 1:100.000;

<sup>2</sup> I.P.L.A., 2007. Carta dei Suoli del Piemonte 1:250.000

