

QUARANTADUE⁴²



BARBARESCO DOCG

VINEYARD is twenty-five years old and it is located in the prestigious Barbaresco territory, at 240 metres above sea level

SOIL clay and calcareous soil

EXPOSURE south, south-east

TRAINING SYSTEM south, south-west

PRODUCTION 80 q.li/ha

VINIFICATION in stainless steel vats with the submerged cap method and maceration on the skins for about thirteen days. the fermentation temperature is kept at around 28 °C. The malolactic fermentation occurs at the end of alcoholic fermentation and after the drawing off

AGEING for two years in 20 hl oak barrels followed by six months in the bottle

TASTING NOTES it is a complex, dry and ethereal wine with an intense garnet colour. The nose has fragrant notes of roses and violets together with sweet spices and a touch of cocoa. In the mouth, it is harmonious and soft yet gifted with firm and noble tannins and a good long finish