

DAMASCO BARBARESCO DOCG



Grape Variety Nebbiolo 100%.

Vineyard Location Treiso - Langhe Hills, Piedmont

Soil Blue marls alternated with sandstone. Ph – alkaline sand present in high percentages

Training System Gnjot

Vine Density 4,500 vines per hectare

Yield Per Hectare 7,000 kg

Vineyard Size 5 hectares

Annual Production 3,000 bottles/year

Harvest Hand harvested in October

Vinification / Aging Roughly 15 days of fermentation in small stainless steel tanks with repeated circulation

Aging Barrel aging for 12-15 months; bottle aging for at least 6 months

Sustainably Farmed Equalitas Certification

Alcohol Vol 14.00%

Color Intense ruby red

Aroma Delicate floral nose of geranium and potpourri. Crisp red cherries and redcurrants

Taste On the palate the wine displays the same crisp fruit perceived on the nose. Medium-high ripe tannins. The finish is savory with great gout of terroir

Food Pairing It pairs well with charcuterie, tuna tartare, tuna steak and fish. Raw meat like tartare or carpaccio and classic entrecôte

Serving Temperature 18°C / 64.4°F

Type Of Cork Natural Cork

Bottle Size (L) 0,75

