

DOSIO

Barbaresco D.o.c.g.

Wine of ancient origins, which has its roots in Roman times. Barbaresco takes its name from one of the municipalities where it is produced, a place where a large forest dedicated to the god Mars once stood. The Romans called this forest "barbaric silva", that is, forest of the barbarians, from which the name Barbariscum, which later became Barbaresco, was derived from in the Middle Ages. The vineyards of Nebbiolo for Barbaresco of Dosio is located in the municipality of Alba, on the border with the municipality of Treiso, where decidedly marly soils give an aromatic wine as a whole, which has rested for at least 12 months in oak barrels before refine in the bottle. A structured red, with great expressive power, and capable of resisting over time.



Variety: nebbiolo

Production Area:
production area of Barbaresco

Altitude:
about 200m asl

Soil composition:
blue marl of calcareous matrix

Cultivation method: Guyot

Exposure:
South

Harvest:
by hand, October



Colour: garnet red;

Nose: light spicy background
with pepper in evidence.

It has notes of berry jam and
floral notes reminiscent of rose;

Taste: enveloping tannins,
persistent aftertaste.



Vinification: destemming-crushing,
maceration in temperature controlled
tanks at 25-26°C with daily pumping over
of the must for 3 weeks, followed by
spontaneous malolactic fermentation;
Ageing: in oak barrels for at least 12
months.



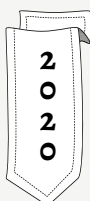
Serving temperature: 16-18°C

Food pairings:

excellent with game, braised meats and
seasoned or spicy cheeses. It also goes
well with recipes based on white truffles
and mushrooms, with autumn vegetables
such as pumpkin, or with legume soups.



Wine that manifests its agreeability during
its youth. It is also suitable for a good
ageing, acquiring complexity.



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92/100

