

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



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.



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.



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.



**JAMES
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92/100



DOSIO