

# Barilà Langhe D.o.c. Nebbiolo

*An intriguingly harmonious expression that testify the strong passion of Dosio Vigneti winery for great classics and, at the same time, the strong bond with the territory and piemontese tradition, further emphasised by the name Barilà: the old barrels that were used to measure wheat in the Langhe markets.*



**Variety:** nebbiolo

**Production area:** La Morra

**Altitude:** from 350 to 450m asl

**Soil composition:** limestone and clay with sandy inserts

**Cultivation method:** Guyot

**Exposure:** South / South-West

**Vendemmia:** by hand, October



**Vinification:** de-stemming-crushing, maceration in temperature controlled tanks at 25-26°C with daily pumping over of the must for 12-15 days followed by malolactic fermentation;  
**Ageing:** in oak barrels of different capacities.



**Colour:** intense garnet red;

**Nose:** sensations of violet, dried roses and berries;

**Taste:** excellent balance between acidity and tannins.



**Serving temperature:** 16-18°C

**Food pairings:** perfect with red meats, game and aged cheeses. Enjoy a glass of Barilà during your aperitif based on salame and cheese.

*Wine that acquires complexity with bottle age but agreeable and approachable in its youth.*

# DOSIO