

MITO

THE MITO RANGE  
REPRESENTS OUR AMBITION



## BARBARESCO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

### PRODUCTION

Barbaresco DOCG comes from the Nebbiolo vineyards that grow in particular areas with soils **rich in limestone and marl** in the municipalities of Barbaresco, Treiso, Neive and Alba at altitudes between 250 and 500 metres above sea level.

The **vinification** of this product **begins in steel**, where temperature-controlled fermentation takes place; **maceration on skins lasts over 15 days**. After completing malo-lactic fermentation, Barbaresco DOCG ages in **oak barrels for a minimum of 12 months**.

### TASTING

Barbaresco was one of the first designations to be acknowledged: along with Barolo, it is one of the most famous of all Italian wines.

**Barbaresco is distinguished by its elegance**, revealing a **brilliant garnet red colour** in the glass; the first scents recognised are those of **dried figs** and spices, which tend to become jammier with oxygenation.

Barbaresco DOCG lives up to expectations in the mouth, with evident elegance. This product is ideal paired with elaborate dishes such as main courses featuring meat or game.



PRODUTTORI  
IN CLAVESANA  
CANTINA CLAVESANA



[www.inclavesana.it](http://www.inclavesana.it)