

## Barbaresco

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



### In the Vineyard

**Variety**  
Nebbiolo

**Exposure**  
South and southeast

**Altitude**  
400-450 m above s-l

**Soil**  
Soils rich in limestone and marl

**Conduction of the vineyard**  
Guyot

**Age of the vineyard**  
35-40 years

**Density of the strains**  
3.500 plants/ha

**Yield per hectare**  
7.2 t/ha

**Harvest period**  
October



### In the Cellar

#### Winemaking

The vinification of this product begins in a steel container where the fermentation takes place at a controlled temperature; the maceration phase exceeds 15 days of duration. Finally the wine undergoes a complete malolactic fermentation

**Aging**  
24 months in oak barrels

**Alcohol content**  
14,5%

**Minimum acidity**  
4,5 g/l



### On the Table

#### Tasting notes

The Barbaresco DOCG stands out for its elegance and in the glass it shows a brilliant garnet red colour; the first hints that are recognized are those related to dried figs and spices, which tend to change into jam with oxygenation. In the mouth the Barbaresco DOCG does not betray expectations and proves elegant

**Service temperature**  
6°C-8°C

**Recommended pairing**  
This product is ideal to accompany elaborate dishes such as main courses of meat or game



PRODUTTORI  
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