



BARBARESCO DOCG FERRERE

Grape: 100% Nebbiolo

Harvest: by hand

Production zone: Treiso – MGA Ferrere

Vinification and ageing: Soft crushing of the grapes. Fermentation with indigenous yeasts for about 20 days in temperature-controlled concrete and steel tanks, during which pumping over is carried out at regular intervals to ensure optimal extraction of the colour and tannins contained in the grape skins. After racking and malolactic fermentation, the wine is racked into oak barrels, where it spends about 14 to 16 months before being bottled.

Sensory features: deep ruby red colour. The bouquet is fresh, with scents of nuts and leather. The palate is smooth with an elegant and persistent, sweet, traditional tannin.

Serving temperature: 16 – 17°C

