



BARBARESCO DOCG SAN STUNET

Grape: 100% Nebbiolo

Harvest: by hand

Production zone: Treiso – MGA San Stunet

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. This is followed by a long period of “submerged cap” maceration. 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: ruby red colour with brick red highlights. The bouquet is fresh and persistent, with scents of ripe fruit. The palate is smooth with a crisp, elegant and persistent tannin.

Serving temperature: 16 – 17°C

