

TECH SHEET
BARBARESCO DOCG REVERSANTI



GRAPES: 100% Nebbiolo

PRODUCTION ZONE: delimited Barbaresco Area

APPELLATION: Barbaresco DOCG

SOIL: clayey, calcareous

AGE OF VINES: 20 - 40 years old

TRAINING SYSTEM: Gujot

VINES PER HECTARE: around 4500

CROP YIELD: 50 q/ha

HARVEST TIME: October 5th -15th

VINIFICATION METHOD: fermentation is stainless steel at 30°C

AGEING: 12 – 14 months in casks of Slavonian and French oak

ALCOHOL : 14 % by Vol.

RESIDUAL SUGAR: 2.8 g/l

PACKAGING: case by 12

SERVING TEMPERATURE: 17-19°C

CLOSURE: natural cork

TOTAL PRODUCTION: 1000 cs

TASTING NOTES

COLOR: intense ruby red

BOUQUET: a complex aroma, which mixes spices and rose with herbaceous and berries scents

PALATE: mouthful and elegant, smooth and persistent in the palate

FOOD PAIRING: risottos, eggplants pastas, duck, beef fillet and seasoned cheeses