

Barbaresco Docg 2022



Grape variety: 100% Nebbiolo

Vineyards: various vineyards in the Docg zone

Vineyard size: grapes selected from 120 hectares (290 acres) of estate owned vineyards

Vineyards exposure: south, west, east

Soil: limestone, rich in calcium with sandy veins

Vinification: stainless steel tanks, 28 days on the skin at 28°C (80°F). Pumping over 2 - 3 times a day

Ageing: 20 months in 50 hl oak casks

Bottling date: march 2025

Total production: approx. 300,000 bottles (25,000 cases)

Vintage: warm, medium body vintage, dark red fruit and spicy flavours with a balanced tannic finish

Longevity: 20 years from the harvest

Vineyard owners: 54 growers

Food match: fresh egg pasta, meat dishes, particularly lamb and feathered game, mild cheeses