



BARBARESCO BRICCO DI TREISO

Hail to the King.

A structured Barbaresco. Old vines, with some plants being over 50 years old. Rich and multifaceted.

Dry, full-bodied, warm, harmonious, tannic, nicely persistent.

TECHNICAL DATASHEET

Type of wine: red

Appellation: Barbaresco Bricco di Treiso

Classification: D.O.C.G.

Production zone: Treiso

Grape variety: 100% Nebbiolo

Type of soil: calcareous blue marl

Exposure: South

Vinification and ageing: fermentation and vinification on skins in stainless steel tanks, ageing in oak barrels for 18 months

Colour: garnet red with orange highlights

Palate: dry, full-bodied, warm, harmonious, tannic, nicely persistent

Bouquet: sophisticated, complex and fruity, with notes of sweet spices and vanilla

Pairings: red meat dishes, game and dark chocolate

Serving temperature: 18/20° C

Alcohol content: approx. 14% vol.

