

Barbaresco docg Producer: Voghera

nuove realtà





GRAPE: 100% Nebbiolo

VINEYARD:

Neive

PRODUCER:

Voghera Winery

SOIL CHARACTERISTICS:

Mixed soil, marbely, sandy, which gives the wine an intense ruby-red colour.

HARVEST PERIOD:

Hand-picked in October. NO ARTIFICIAL IRRIGATION

Soft pressing of the grapes, maceration for 10/12 days in steel tanks.

Refinement in oak Allier barrels for 1 year.

Ruby-red with bright shades.

Intense and delicate with hints of violet, brushwood and spices.

Dry, harmonious and rightly tannic (VIGOROUS).

13,50% vol

SERVING SUGGESTIONS:

Dishes rich in flavour, roasts, game and strong cheeses.

SERVING TEMPERATURE:

18°C