

# Barbaresco DOCG

## Palás

<b>GRAPE VARIETY</b>	nebbiolo
<b>VINEYARD</b>	Barbaresco and Treiso
<b>SOIL</b>	Calcareous clay marl with a good presence of lime and sand
<b>VINEYARD EXPOSURE</b>	east, south-east
<b>METHOD OF CULTIVATION</b>	Guyot
<b>HARVEST</b>	manual harvest
<b>VINIFICATION</b>	in steel tanks. 13 / 14 days of maceration with the skins, with a soft "shower" system of wetting the cap at a temperature between 32°C and 27°C. Malolactic vat fermentation
<b>REFINEMENT</b>	minimum of 2 years, aged for 18 months in large oak casks before refinement in the bottle
<b>COLOUR</b>	garnet red
<b>NOSE</b>	complex delicate, ethereal with evident notes of small red fruits, green peppercorn and fine spices
<b>TASTE</b>	complex, aristocratic, excellent harmony, with a pleasant fabric of silky tannins
<b>SERVING TEMPERATURE</b>	18°C
<b>ACCOMPANIES</b>	roasted meats and wild game, hard cheeses
<b>BOTTLE SIZES</b>	0,750 L.
<b>CLOSURE</b>	cork

