

A “young” Barbaresco that amazes and captures with its fresh complexity.



BARBARESCO DOCG LA FENICE

VINE AND VINEYARD

100% Nebbiolo .

The vineyard is exposed to the west and south/west. It presents a medium-textured soil with limestone and clay.

AGING

It is aged in big oak barrels of 5,000 liters each.

ORGANOLEPTIC CHARACTERISTICS AND PAIRING

It shows a bright garnet color with good density.

The nose opens with rose and fresh flowers of wisteria, then red fruits, black cherry and plum, graphite and good spiciness.

In the final there are balsamic notes of mint and eucalyptus, juniper berries and light cocoa. In the mouth it is very fresh, full-bodied and graceful with young tannins and great flavor. Long balsamic and spicy finish with evident returns of black pepper.

Its delicate grandeur makes it pleasant to combine with traditional Piedmontese meats and cheeses, especially with the Langa testun aged in Nebbiolo marc, and with large spiced red meats.

SERVICE

Serving temperature 16 - 18 °C.

It is advisable to open at least an hour before pouring and decanting.

SIZES

0,75 l - 1,5 l