

La Vedetta

BARBARESCO

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denominazione di origine controllata e garantita

Ca' Grossa

grapevine

Nebbiolo 100%

vineyard

municipality: Barbaresco - Frazione Tre Stelle

property: an altitude of 250m a.s.l., South-eastern exposure, planting layout 2,50x0,90m, density 4400 stocks/Ha, Guyot vertical trellis vine training

age: 30 years old

hectares: 0.3 Ha

yield: 7000 kg/Ha

harvesting period

first week of October

production

1.700 bottles

vinification

the selection of the grapes takes place in the vineyard, during harvest; alcoholic fermentation with spontaneous yeast is followed by maceration for around 20 days in stainless steel tanks; malolactic fermentation then comes after

refinement

ageing in small used barriques for about 20 months; bottling takes place in summer. Minimum 20 months of ageing in bottle before release

organoleptic characteristics

expression of a marly soil containing 15% of fine sand with an South East exposure, it has a red ruby colour with slight shades of garnet. The wine has a very delicate aroma, well-balanced and complex, with hints of ripe red fruit, spices and violet. The palate presents enveloping tannins and an excellent persistence



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