

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: 25 years old

hectares: 0.5 Ha

yield: 7000 kg/Ha

harvesting period

first week of October

production

2.500 bottles

vinification

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

refinement

in 700-litre oak tonneaus for about 20 months; bottling takes place in summer

organoleptic characteristics

the typicality of Barbaresco Cà Grossa is shown by the elegant and refined nose and palate. It is the expression of a marly soil containing 15% of fine sand; 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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