

La Vedetta

BARBARESCO

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denominazione di origine controllata e garantita

grapevine

Nebbiolo 100%

vineyard

municipalit: 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: 0.6 Ha

yield: 7000 kg/Ha

harvesting period

first week of October

production

3.600 bottles

vinification

the selection of the grapes takes place in the vineyard, during harvest; alcoholic fermentation with spontaneous yeasts is followed by maceration for around 10 days in stainless steel tanks; malolactic fermentation then comes after

refinement

ageing in 25HL oak casks for about 20 months; bottling takes place in summer; minimum 8 months of bottle before release

organoleptic characteristics

the typicality of this Barbaresco is shown by the elegant and refined nose and palate. It has a red ruby colour with slight shades of garnet. The wine has a very delicate aroma, well-balanced with hints of ripe red fruit, spices and violet. A marly soil containing 15-20% of fine sand and an East exposure, give to our Barbaresco a refine and elegant tannin, already well integrated after a couple of months of bottle



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