



BARBARESCO DOCG **FAUSONI RISERVA**

Vine variety: Nebbiolo

Origin: Fausoni first growth located in the Municipality of Neive

Altitude: 320 m. a.s.l

Exposure: South-West

Vines/ha: 3.500

Vine training method: guyot

Soil: marly, clay and white tuffaceous

Wine Making: the grapes are destalked and softly pressed. Fermentation with skin maceration in stainless steel tanks at controlled temperature (28°C), followed by malolactic fermentation in wooden casks.

Ageing: 48 months in big Slavonian and French oak casks. Further refinement in bottle before releasing.

ORGANOLEPTIC TRAITS

Color: garnet red with ruby-red hints.

Aroma: rich and complex with notes of liquorice, tobacco, cocoa. It recalls the classic "goudron" scent.

Flavor: great concentration and elegance with smooth tannins and a long persistence

Pairing: perfect with braised meats, stewed wild boar and game.

Serving temperature: 18°C



0,75 - 1,5 - 3 - 5 l

