



BARBARESCO DOCG **GAIA PRINCIPE**

Vine variety: Nebbiolo.

Origin: Gaia Principe first growth located in the Municipality of Neive.

Altitude: 320 ms a.s.l.

Exposure: North-West.

Vines/ha: 3500.

Vine training method: Guyot.

Soil: marly, clay and silty.

Wine Making: the grapes are destalked and softly pressed. Fermentation with skin maceration in stainless steel tanks at controlled temperature (27°C), followed by malolactic fermentation in wooden casks.

Ageing: 30 months in small french oak barrels (225 and 500 liters). Further refinement in bottle before releasing.

ORGANOLEPTIC TRAITS

Color: ruby red with garnet reflections.

Aroma: persistent with memories of cinnamon, soft fruit and pepper.

Flavor: elegant with soft tannin. Spicy and vanilla notes.

Pairing: perfect with roasted and braised meats, seasoned cheese but also to drink alone thanks to its pleasantness.

Serving temperature: 18°C.

