



## 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.



750 ml



### NOTE

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