

SPEZIE

D.O.C.G. Barbaresco



WINERY

The vineyards where this Riserva originates are located at an altitude of between 200 and 280 metres above sea level. The soils contain Sant'Agata Fossil marls and roughly textured clay.

Alcoholic fermentation is traditional, at a temperature of 28-30°C, and lasts about 20 days.

Malolactic fermentation is followed by a period of ageing in small oak barrels, where the wine spends at last two years.

Another twelve months in the bottle are needed to favour and complete the balance.

Name:	Spezie
Class:	Red
Region:	D.O.C.G. Barbaresco
Vintage:	2008
Grape Varieties:	Nebbiolo
Case / Bottle Size:	12/750ml
Alcohol Volume:	14%

TASTING NOTE

Ruby red with garnet highlights.

Intense, with notes of spices like cloves, walnut, gentian, violets, and of fruit like currants and strawberries.

Open and full-bodied, with rich and beautifully balanced tannins

