

BARBARESCO DOCG



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BARBARESCO DOCG

A magnificent, noble and austere, fine dry red wine made by vinifying - with a lengthy maceration - scrupulously selected, perfectly ripe grapes grown only on our own vineyards. It is very well structured, with a good alcoholic content and great balance. Excellent with big dishes, grilled meats and cheeses.

Town: Treiso.

Solar Exposure: South, South-west.

Vine: Nebbiolo (Lampia, Michet).

Breeding kind: Arched-cane Guyot system.

Ageing: The one-year of ageing takes place in traditional medium-sized Slavonian oak casks.

Wine making: The selected grapes are picked when they are completely ripe and tbc vinification is begun immediately. Tbc fermentation on the skins lasts 10-12 days, with frequent pumping over of the must and strong plunging of the cap below the surface. Special care is taken over the immediate development of the malolactic fermentation.

Colour: Deep ruby-red, with nice garnet highlights which become more marked on ageing.

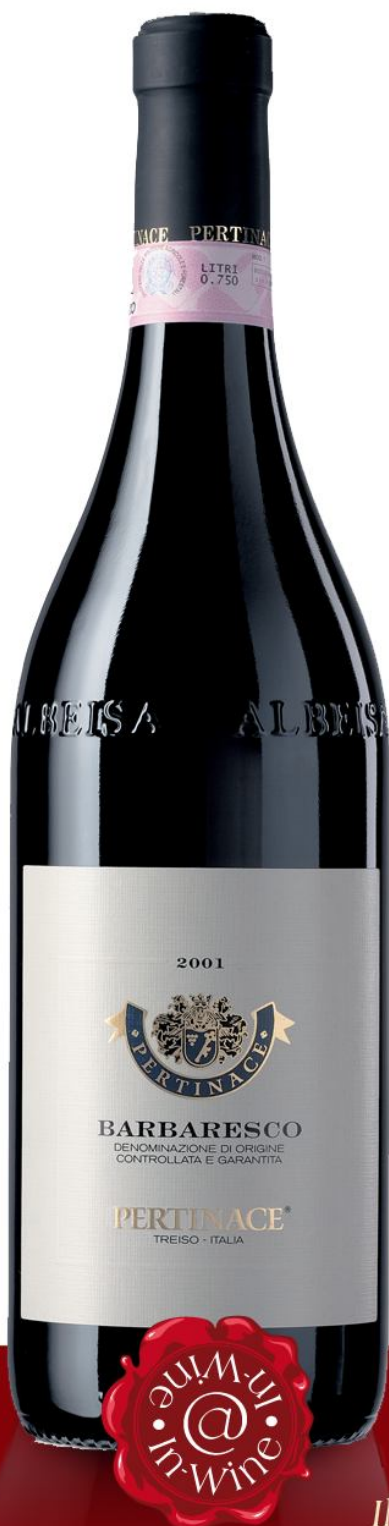
Fragrance: Intense, spicy, tending overall to ethereal, very persistent.

Taste: Austere, great structure, harmonious and velvety.

Surface: 18,34 Ha.

Maturity: In the bottle until the wine is two years old.

Power of Wine for hectare: 52,00 Hl



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A New Way to Watch Wine!

Il vino così non si era mai visto!

