



BARBARESCO

GIACONE DOCG

APPELLATION: Barbaresco DOCG;

GRAPE VARIETY: 100% Nebbiolo;

PLACE OF ORIGIN: Treiso;

EXPOSURE AND ALTITUDE:

South, South-West; 350m a.s.l. ;

SOIL: moderately loose packed with limestone;

GROWING APPROACH: guyot;

YELD PER HA: 55HL/ha;

FERMENTATION: stainless steel;

ALCOHOL:14%;

BOTTLES PRODUCED PER YEAR:

10000 bottles approx;

AGE OF THE VINES: 50 years of age;

HARVEST TIME: October / November;

AGING: 18 months in 25HL Slavonian oak barrels;

TASTING NOTES: Wine of great complexity, perfumes of violet and roses, with spicy notes of tobacco and licorice, black pepper and leather. Intense, deep and big tannic structure for true connoisseurs.

