



BARBARESCO

GIACONE RISERVA 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 white marl;

GROWING APPROACH: guyot;

YELD PER HA: 40HL/ha;

FERMENTATION: stainless steel, daily pumping over for 30 days;

ALCOHOL:14%;

BOTTLES PRODUCED PER YEAR: 1500 bottles approx;

AGE OF THE VINES: 50 years of age;

HARVEST TIME: October / November;

AGING: 12 months in 25HL Slavonian oak barrels, additional 12 months in small ceramic eggs, bottled and released after 4 year from the harvest;

TASTING NOTES: Intense, deep and big tannic structure for true connoisseurs and lovers of the Nebbiolo variety. Long lasting and deep with great aging potentials.

