

Barbaresco DOCG

- ⇒ *Denomination* | BARBARESCO DOCG
- ⇒ *Production area* | The territory of the villages of Barbaresco, Neive, Treiso and the hamlet of San Rocco Seno d'Elvio in the town of Alba
- ⇒ *Variety* | Nebbiolo
- ⇒ *Maximum yield per acre* | 3,2 tons (5440 lt, 7253 bt)
- ⇒ *Minimum alcoholic ratio* | 12 %
- ⇒ *Compulsory ageing* | Two years, at least nine months in oak barrels
- ⇒ *Qualifications* | If aged 4 years the "reserve" qualification may be used
- ⇒ *Longevity* | From 8 to 25 years, depending on the vintage
- ⇒ *Tasting notes* | Red garnet colour, with orange hints; ethereal scent, pleasant and intense; dry, full and delicate taste, velvety, correctly tannic
- ⇒ *Food matches* | Traditionally coupled with traditional dishes of the piemontese cooking, it is ideal with game, meat and richly flavored dishes, mushrooms and mature cheese
- ⇒ *Serve* | In wide goblets at about 18° Celsius (68° Fahrenheit)
- ⇒ *Production in 2016* | 4.804.880 bottles over 738 ha