

# BARBARESCO DOCG

## SAN CRISTOFORO



**COLOR:** intense ruby red with garnet reflections

**PERFUME:** Vigna San Cristoforo reveals perfumes of flowers such as rose and violet, balsamic and mineral notes.

**TASTE:** in the mouth it is very fresh with velvety tannins: an elegant style with a warm, enticing finish.

**VINE:** 100% Nebbiolo

**CULTIVATION AREA:** Vineyards located in Neive, San Cristoforo is a sub-zone of this commune which defines a special cru.

**EXPOSURE:** south-east, 360°, as it is typical of the Piedmontese hilltops, called "Bricchi" in the local dialect.

**PRUNING METHOD:** Guyot

**YIELD PER HECTARE:** 5500 kg obtained through cluster thinning.

**HARVEST TIME:** First half of October, but it depends on the weather conditions.

**VINIFICATION:** Pressing, fermentation in temperature-controlled stainless steel vats between 26°C and 28°C for about 10-12 days, until the fermentation finishes. After several rackings and the process of malolactic fermentation, the wine is moved into oak barrels for the ageing.

**AGEING:** The wine is aged for 16-18 months in big Slavonian oak barrels of 25 hectoliters.

**LIFE SPAN OF THIS WINE:** Wine with a good ageing potential, it develops very slowly and constantly in the bottle, it can be preserved for several decades.

**SERVING TEMPERATURE:** 16°/18°C

**PAIRINGS:** It goes very well with game, braised beef and the robust traditional Piedmontese meat dishes. Excellent with dishes served with the White Truffle of Alba, such as cardoon flan with fondue sauce and ravioli filled with game. A great meditation wine.