



TENUTA
CAPPALLOTTO
CANTINA

BARBARESCO

D.O.C.G.

GRAPE VARIETY

Nebbiolo 100%

PRODUCTION AREA AND CHARACTERISTICS

Barbaresco, Neive, Treiso and part of San Rocco Seno d'Elvio d'Alba. The Cappallotto Estate in Serralunga d'Alba has special ministerial authorization for the vinification and ageing of Barbaresco Nebbiolo outside the production area.

YIELD PER HECTARE

50 hectolitres.

VINIFICATION

The hand-harvested grapes are destemmed and soft crushed. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks. Maceration lasts about 25 days.

AGEING

The legally required ageing period is two years, and takes place in 30 and 50 hl Slovenian oak casks for about one year, after which it is finished in the bottle for several months.

SENSORY PROPERTIES

A garnet red colour with a delicate, appealing, intense bouquet, reminiscent of violets and dry roses, alcohol-soaked cherries, vanilla, tobacco, truffles and pepper. The taste is full, robust, austere but velvety and harmonious.

ACCOMPANIMENT

Red meats, pot roasts and gamebirds such as pheasant and partridge, ripe cheeses.

SERVING TEMPERATURE

18-20 C°. We recommend uncorking the bottle an hour before serving.

ALCOHOLIC STRENGTH

14 % Vol.

