



GABRIELE SCAGLIONE
ESPERIENZE DI VIGNA

Piedmont

“Come un Volo” Barbaresco D.O.C.G.

Canelli, Italy



Wine	: “Come un Volo” Barbaresco ‘as a flight’
Appellation	: Treiso
Grape varietal	: 100% Nebbiolo
Age of vines	: Average age 28-30 years old
Soil	: Compact gray marls with alternating layers of sand
Harvest	: Hand-harvested in October
Yield per plant	: 1,8 kg
Vinification	: Controlled temperature and daily pumping
Aging	: 24 months total, 12-18 months in Slovenian oak, rest in bottle
Color	: Intense garnet red
Nose	: Traditional, intense, elegant, with hints of forest floor
Taste	: Balanced with a velvety soft tannin. Persistent
Alcohol	: 14 %
Bottle	: Bordeaux
Stopper	: Natural cork
Size	: 12/750ml



“Come un Volo” aims to express the superior terroir of the Barbaresco DOCG; Scaglione crafted this bottling with a delicate hand and a focus on the purity of varietal. A lengthy wine, “Come un Volo” demonstrates a rustic red earth and herbaceous quality on the nose, leaning towards earthy forest floor, and then takes a delicately velvet-like tannin and red fruited quality on the palate. With air or with age, the wine develops leathered qualities and the typical Barbaresco flavors become more apparent. A pleasure both in its youth and with time.

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