

*Cantina Del Glicine*  
**Barbaresco Currà DOCG**

**VINE SPECIES:** NEBBIOLO

**PLACE OF ORIGIN:** The towns of NEIVE, BARBARESCO, TREISO, and SAN ROCCO SENO d'ELVIO. The name of "Barbaresco" wine is thought to have come from many different sources, but one of the most colorful explanations is that it derives from the saracen or barbarian invasions that occurred around 900 A.D.



Barbaresco is a full bodied tannic wine that requires a long period of maturation before consumption. Today's modern systems of vinification with a shorter fermentation period at moderate temperature, create a more elegant wine with an intense bouquet, less tannic taste and less necessity for maturation. By law, Barbaresco wine must be aged in oak or chestnut wine casks for a 2 year period.

Barbaresco wine goes best with roasts, braised meats, grilled meats, poultry and game - namely, food for special occasions. However, we believe that Barbaresco, like Champagne, can be used for every meal and every occasion.

**COLOR:** brilliant ruby red with a tendency towards orange.

**BOUQUET:** ethereal and composite (liquorice, wild rose, violet...).

**FLAVOR:** dry, caressing, mellow, elegant.

**ALCOHOLIC CONTENT:** between 12,5 and 13,5 %

**ACIDIC CONTENT:** between 5 and 8 ‰

**SERVING TEMPERATURE:** 20 degrees centigrade