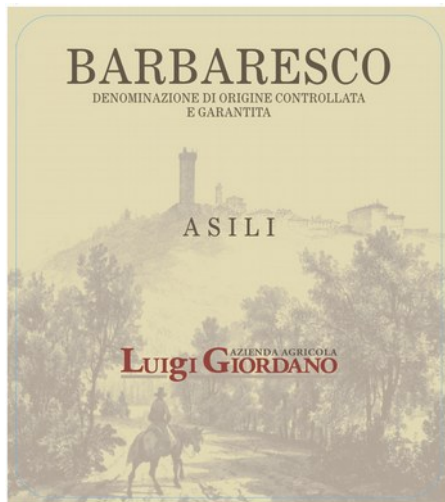


# BARBARESCO ASILI



<b>Denomination:</b>	Barbaresco DOCG.
<b>Origin:</b>	the ASILI sub-zone in the comune of Barbaresco.
<b>Vinification:</b>	traditional red wine maceration for 12-15 days with fermentation in temperature-controlled stainless steel vats using frequent pumping-over.
<b>Ageing and refining:</b>	the wine is aged for at least 18-24 months in large (30-50 hectolitre) barrels of Slavonian oak, then refined in horizontally-placed bottles for another 6 months.
<b>Organoleptic characteristics:</b>	definite garnet red colour enriched with delicate orange highlights on ageing; ample and intense perfume with good floral and fruit jammy notes plus ethereal hints of spices. The flavour is dry, full, elegant and aristocratic.
<b>Serving:</b>	in large wine glasses at 16-18°C.
<b>Match with:</b>	meat-filled pasta dishes, game roasts, braised red meats and mature cheeses.
<b>Keeping:</b>	this wine is suitable for long-term ageing (8-20 years). We advise keeping the bottles horizontally in a cool dry place out of direct light.

## ASILI

The vineyard is situated in the 'Asili' sub-zone survey map page no. VI parts 40 and 281. It is south-west facing.

Grape: 100% Nebbiolo.

Soil composition: clay, silt and sand.

Pruning: the Guyot (mixed) method with one fruit-bearing cane holding 8-10 buds and a spur with 2-3 buds prepared for the following year.

Vines per hectare: 4500. Amount of grapes per hectare: 800 kg.

Year of planting: 2000.