

Barbaresco “San Cristoforo”

D.O.C.G.



91/100 (2012)



2011



2010

Name: Barbaresco DOCG San Cristoforo.

Solar Exposure: South-West.

Grapes: 100% Nebbiolo estate produced.

Production Area: Neive, Piemonte.

Wine Making: traditional method with long maceration on the skins (2-3 weeks).

Ageing: one year in small oak barrels followed by one year in large oak casks and continued ageing in the bottle.

Organoleptic Characteristics

Colour: ruby red with orange reflexes.

Scent: neat, ample, with notes of spices, leather, liquorice, vanilla and violet.

Taste: full and harmonious, with long and pleasant finish.

Serving suggestions: pasta with truffles, red meats, wild game, cheeses.

Serving temperature: 18-20°C.

Alcohol content: 14% Vol.

Bottle sizes: cl. 150, ml. 750.

