



USA \$ 20,39

Barbaresco

Serve at 18°-20°

Colour: garnet red

Flavour: intense and spicy bouquet, evolving from dry rose to tobacco, with hints of vanilla

Taste: vigorous, complex yet delicate, with light tannin

Food matching: roasts, game and mature Cheese



Via Lunga

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

BARBARESCO



Year
2017

Grape Variety
Nebbiolo

Vineyard
Cultivation system: espalier cultivation
- guyot pruning
Yield per hectare: < 7.200 kg
Soil: calcareous marl

Winemaking
Fermentation case: stainless steel,
temperature-controlled tanks
Fermentation temperature: 28/30°C
Fermentation time: 12/15 days
Malolactic fermentation at 20°C
Ageing: 24 months in oak barrels

Tasting Notes

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from dry rose to tobacco, with hints of
vanilla
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Cheese

Alcoholic Content
14,5% vol

Ageing potential
Excellent within 8/10 years following
the grape harvest

Packaging information
Bottle size: 75 cl
Bottles per case: 6
Shelves: 4
Cases per layer: 19
Cases per pallet: 76
Case size: 27 x 32,4 x 18,2
Full case weight: 8,4 kg
Pallet: 80*120*170 euro-epal
EAN: 8029591004640

Voor prijs / leveringscondities:

❖ **Contact Mr. Pieter Dubbeld +31 (0) 10.307.2291 – peter@catcolne.com**

Price free delivered USA \$ 20,39 per bottle

For orders and information in USA please contact

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