



La Patareina

La Terra, le Vigne, il Vino



Barbaresco

Denominazione di Origine Controllata e Garantita

“Pinén”

Vintage	2015
Grape variety	100% Nebbiolo
Yield per Hectare	80 q.li/Ha
Picking	manual with baskets

Production The grapes come from the vineyards to the cellar in the shortest possible time and the grapes are selected to have the best results. After pressing grapes, the must is transferred into a steel barrel, where it start the alcoholic fermentation for 14-15 days, with controlled temperature (28°C). In this time, délestage process permit to have colour, aroma and tannic structure. Next, the wine is refined for a period of 18-20 months in wood barrels “barriques” of precious oak followed by a maturation in the bottle of 4 months.

Alcool/Alcohol	14%
Net dry extract	22 g/l
Total acidity	4,5 g/l

Tasting notes:

Colour: garnet red.

Bouquet: enveloping and rich, with hints of violet and aromas of cocoa, vanilla and tobacco coming from oak ageing;

Taste: full and persistent. Tannins pleasantly austere,

Food pairings:

Because of its features this wine is perfect to be paired with salami, red and white meat and cheese.

Serving temperature:: 18/20 °C

Production area: Comune di Neive

I VIGNETI

Location

Piemonte - Italy

Soil

calcareous

Altitude

220 m a.s.l.

Breeding system

Guyot

Harvest

October

