

Barbaresco Vie Erte

GRAPE VARIETY: 100% nebbiolo

PRODUCTION ZONE: Neive

CRU: Bricco di Neive

LOCATION: Southwest

ALTITUDE: 350 m above sea level

SOIL COMPOSITION: calcareous, sandy

VINE AGE: 15 years

YIELD PER HECTARE: about 4000 - 4500 Kg

PRUNING: upwards Guyot training

FERMENTATION AND MACERATION: in steel vats at controlled temperatures

AGEING: 26 months in Slavonian oak barrels

FIRST VINTAGE: 2000

SERVE WITH: roast and braised red meats, game, truffle dishes, mature cheeses