



BARBARESCO DOCG

COUNTRY	Italy	APPELLATION	Barbaresco DOC
REGION	Abruzzo	WINEMAKER	Fiorenzo Dogliani
GRAPES	100% Nebbiolo		



BACKGROUND

Beni di Batasiolo is the largest family-owned wine producer in Italy's Piedmont region. Since 1978, the winery has grown to encompass over 320 acres of vineyards. The Dogliani family works with the land and allows nature to ensure their wines' quality comes first. Batasiolo's vines prosper across nine beni or estates - in Piedmont. The estates' soil, climate and position among the hills produce a range of noble, elegant wines. Batasiolo's Barbaresco DOCG is 100% Nebbiolo grapes aged at least 12 months in Slavonian and French oak, followed by an additional 12 months in stainless steel.

DESCRIPTION

COLOR: Clear garnet with a delicate tinge of orange

NOSE: Intense, pleasing and persistent aromas with hints of flowers, cooked fruit and spices

TASTE: Dry, full bodied and robust with supple tannins and a pleasant crisp acidity

VINIFICATION

Nebbiolo grapes are destemmed and fermented on their skins for 10-12 days in stainless steel vats with periodic pumping over. The juice is aged for at least 12 months in oak, followed by an additional 12 months in stainless steel.

ANALYSIS

Alcohol: 14.5% TA: 5.2 pH: 3.5 g/L RS: 0.6 g/L

SERVING SUGGESTIONS

White and red meat, game, roasts, and sharp aged cheese. Serve at 18-20 °C (64.4-68 °F)

BOTTLE SIZES

750 ml

