



# Barbaresco DOCG Riserva 2007

## Tasting Notes

VARIETY: 100% **Nebbiolo** grapes

COLOUR: brick-red in which ruby shades appear that tend towards orange over the years

SCENT IN PERFUME: composite and varied, characterized by harmony and completeness. The fresh fruit of the early months makes way, during later development, for the world of spices. Thus to the violet, the rose, the geranium and often to the apple and cherry there are added shades of vanilla, cinnamon and green pepper

FLAVOUR: dry, caressing, gentle robustness, reveals consistency, race character and extraordinary aristocracy

BEST SERVED AT: 18-20° C. – 65-68° F

FOOD MATCHES: red meat, processed pork meat, hot hors d'oeuvre, cheese

VINIFICATION: traditional

FINING: 2 years in wood barrels

SIZE / FORMAT: 0,75 l and 1,5 l

AGEING POTENTIAL: up to 10 years after harvest



## Reviews

Jancis Robinson 2020 – 17.5/20

James Suckling 2020 – 90/100

Falstaff 2019 – 93/100

Bibenda 2019 – 4 grappoli

Merum 2018 – 2 cuori

The WineHunter 2018 – Punteggio 90,00-94,99/100

## Vineyard

PRODUCTION AREA: Neive

FARMING: simple guyot

KG OF GRAPES PER HECTARE: no more than 80 quintals/hectar

MAX WINE LITERS PER HECTARE: around 5.500 liters

## Chemical Analysis

ALCOHOL VOL. (%): 14%

SUGAR RATE: < 4,00 g/l

TOTAL SO<sub>2</sub>: 118 mg/l

TOTAL ACIDITY: 5,18 g/l

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