



Barbaresco DOCG Riserva 2015

Tasting Notes

VARIETY: 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: long ageing in wood barrels and following bottle refinement

SIZE / FORMAT: 0,75 l - 1,5 l - 3 l - 5 l

AGEING POTENTIAL: up to 20 years after harvest



Reviews

Luca Gardini 2024 — 93/100

Jancis Robinson 2023 — 16/20

James Suckling 2023 — 90/100

Falstaff 2022 — 91/100

Decanter World Wine Awards 2022 — Rating: 92/100 - Silver Medal

Wein.plus 2021 — Excellent (90/100)

Chemical Analysis

ALCOHOL VOL. (%): 14,5 %

CONTAINS SULPHITES

PRODUCT IN ITALY

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