



CANOVA BARBARESCO D.O.C.G.

Classification: Barbaresco DOCG

Variety: 100% Nebbiolo

Provenance: Neive, Canova

Extension: 1.30 ha.

Altitude: 380 meters above sea level, exposure south

Density: 4300 vines/hectare

Yield/ha: 40-50 quintals/hectare

Vine growing: guyot

Harvesting period: first days of October, consequently the phenolic maturation phase and climatic conditions.

Harvesting method: manual harvest in perforated crates for a good ventilation of clusters. Crates are moved to cellar, in a air-conditioned and bone room to wait for some days.

Vinification and maturing: after soft crushing, it goes through a traditional alcoholic fermentation process, in stainless vats at 30-32°. It is left to macerate for 10-12 days with 4 daily pumpovers of 30 minutes, after which it is racked to clarify the must and to obtain a clear wine. At the end of malolactic fermentation the wine is transferred in small wooden barrels of French and Slovenian wood with a 1000-liter capacity, and vats of Slovenian wood (1500 lt), where it undergoes a full aging process of 26 months before being transferred to stainless steel vats and stored for 1-4 months. At the end, 6 month of bottle.

Alcohol content: 14%

Dry extract: 33.4

Acidity: 6.4

Production: 7000 bottles

Organoleptic characteristics: an intense and luminous garnet red. Bouquet rich in personality with notes of fruit and spicy, liquor ice roots, ginger, with the classical mineral nuance and an excellent dash of freshness. A rich, full taste and round with elegant and fine tannins and a light acid note.

Serve with: red meats and game.

Serving temperature: 65°F



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