



BARBARESCO RISERVA ORO D.O.C.G.

Designation: Barbaresco DOCG Riserva Canova

Grape: 100% Nebbiolo

Local municipality: Neive;

Sub-district: Canova;

Area: 0,46 ha

Yield/ha: 3,000 kg per ha;

Planted: 2000 / 2001

Features: elevation 380 m.a.m.s.l.;

Exposure: exposed to the south

Density: 4,400 vines/ha;

Training System: Guyot.

Harvest period: first weeks of October, depending on weather and levels of phenolic ripeness.

Harvest method: by hand, using slatted crates that allow air to circulate around the fruit. The crates of fruit are stored at controlled temperatures and reduced humidity levels for a few days.

Vinification: Grapes of the Nebbiolo variety are lightly crushed before undergoing traditional alcoholic fermentation in steel vats, at a temperature of 30-32°C.

By pumping the wine over the caps for 20 minutes, six times a day, we are able to macerate the must for 12 days, after which it is racked to clarify the wine. Once the process of malolactic fermentation is complete, the wine is first siphoned into 500-litre tuns made from French, Allier oak that has been seasoned for four years, where it will mature for 24 months. A second racking sees the wine transferred to "botticelle" (1,000-litre barrels made with French, Allier-oak staves and heads of Slavonian oak) for another 36 months. Before bottling, the wine is returned to steel vats for a period of 60 days. Finally, the wine is aged for a few months in the bottle before it goes on sale.

Colour: vivid, radiant garnet.

Bouquet: alcohol-steeped fruit, cloves, walnuts; a second wave evokes gentian flowers and sweet pipe tobacco, with a pronounced mineral finish.

In the mouth: A wine of great substance, with rich, tight tannins and an almond finish. The soft fruit flavours leave room for an acidic tang and a toothsome richness.

Food pairings: wild game, and complex main courses.

Serve at: 18°C – Alcohol by volume: 14%

Dry extract: 35 – Total acidity: 6,3

Annual production: Only 600 bottles in this vintage.

Notes: This vintage wine is produced using grapes from a single vineyard that have been subjected to the most rigorous selection processes and only when the harvest is deemed to be of suitable quality.



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