

DOGLIOTTI 1870

BARBARESCO DOCG

Barbaresco has always been considered Barolo's 'twin', arriving more or less simultaneously at the same set of regulatory laws, stimulating the foundation of the Consortium in 1934, becoming one of the first Italian Doc wines in 1966 and, in 1980, one of the first Docg wines; it is produced entirely from Nebbiolo grapes

Denominazione: Barbaresco DOCG

Grape variety: Nebbiolo in its Michet and Lampia sub-varieties

Vine-training system: Guyot

Growing location: Alba, Barbaresco, Neive, Treiso

Soil: Clavelly-calcareous

Grape-harvest: October

Max. Crop/hectare: 8 metric tons

Yield in wine: 70%

Alcohol percentage: 14,5 % Vol

Color: Garnet-red, with orange highlights

Perfume: Violet bouquet, ethereal, intense

Taste: Dry, quite tannic, fine, elegant, demanding but velvety and well-balanced

Food match: Aromatic casseroles and stew of red meat and game-furred game roasts, truffle flavored feathered game, mature cheeses

Wine making: De-stemming, soft pressing of the grapes, fermentation and maceration on the skins for approx. 20 days. During the maceration the must is pumped over in the *délestage* way to extract the colour and varietal aromas. After two decantation to eliminate the solid parts came the malolactic fermentation. Then the wine is matured in wooden casks of different status for 12/16 months, with weekly topping-up, tastings and analyses to make sure the wine is developing correctly

Temperature of service: 18 – 20 ° C

Glass recommended: Ballon

Ageing: In oak casks from France or from Slavonia for 12/16 months and then at least 12 months in the bottle before being released to the market. Depending on the vintage, Barbaresco can be kept for several decades; store bottles lying down in a dark, damp-free environment at cool temperature. It can be at its top 5 years after vintage

Conservation: Cold storage in fresh wine cellars



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