



CASTAGNOLE DELLE LANZE

BARBARESCO

Barbaresco DOCG

Barbaresco DOCG represents one of the finest expressions of pure Nebbiolo, enhanced by a mandatory minimum aging period of 26 months (with at least 9 spent in wood). Cultivated on the historic marly-limestone soils of the Langhe, it stands out for its complex, profound structure. It is a noble wine of exceptional longevity, capable of combining a velvety tannic texture with refined harmony

GRAPE VARIETY: 100% Nebbiolo

ALCOHOL CONTENT: 14%

VINE TRAINING SYSTEM: Guyot

SOIL: Calcareous-clayey

HARVEST PERIOD: Late September

WINE MAKING: Total destemming, yeast selection, and fermentation on the skins for 10–12 days in steel tanks. During maceration, the wine undergoes three pump-overs using the *délestage* technique to extract color and varietal aromas. After two rackings to remove solids, the wine undergoes malolactic fermentation. This is followed by 12 months of aging in French oak (tonneaux and barriques), with weekly topping-up, tastings, and analyses to monitor the wine's proper evolution. Aging: in French oak barrels for 12 months, followed by a period of at least 12 months in the bottle before release to the market

COLOR: Deep garnet red with orange highlights

PERFUME: Complex, rich, and ethereal, with notes of cherry jam, cinnamon, vanilla, and violet

TASTE: Full-bodied, dry, velvety, harmonious, with well-balanced tannins and a slightly bitter aftertaste

FOOD MATCH: Egg pasta, risottos, game, particularly flavorful and robust meat dishes such as roasts, braised meats, and grilled meats, mushrooms, and aged hard and soft cheeses.

SERVING TEMPERATURE: 18 – 20 °C

AVAILABLE FORMATS: 0,75 l



Dogliotti 1870 Snc

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