



BARBARESCO

D.O.C.G.

CANOVA

Vine variety:: 100% Nebbiolo

Production: 6000 bottles per year

Yield per hectare: 45 hl/ha



Vineyard

Geographical location

Vigna Canova - Neive
(Province of Cuneo)

Soil type

Chalky, made of grey-light blue marlstone

Vine growing method

Guyot (vine growing method)

Average vine age

20 years

Average altitude and exposure

350 m a.s.l., South-East and South-West

Special features

Application of integrated pest management and planting density 4,500 vines/ha

Harvest time:

First/second ten days of October

Winemaking and aging

Cellar

Tenuta San Mauro - Neive (province of Cuneo)

Fermentation and Maceration

20 days temperature-controlled stainless steel tanks

Aging

In oak barrels for 16-18 months

Bottling

12-18 months in bottled prior to release

Peculiarities

No filtering or clarifying process before bottling

Availability

3 years after harvest time

Wine description

Colour

Deep ruby red

Bouquet

Ripe red fruit with profound spicy and herby scents with deep cacao notes

Palate

Captivating, full-bodied, with acid and tonic tones balancing each other out, giving the wine a long length lingering in your mouth.

Evolution

20 - 25 years

Pairings

Elaborate and overcooked red meat, wild game and grilled meat

Serving temperature

17° - 18° C

Recommended glass

Grand Ballon



Tenuta San Mauro

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