



BARBARESCO

D.O.C.G.

Vine variety: 100% Nebbiolo

Production: 6000 bottles per year

Production: 55 hl/ha



Vineyard

Geographical location

Neive (Province of Cuneo)

Soil type

Chalky, made of grey-light blue marlstone.

Vine growing method

Guyot (vine growing method)

Average vine age

10-15 years

Average altitude and exposure

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

15 days in temperature-controlled stainless steel tanks

Aging

Medium toast French oak barrels and barriques for 12 months

Bottling

6-12 months in bottles prior to release

Peculiarities

No filtering or clarifying process before bottling

Availability

3 years after harvest time

Wine description

Colour

Ruby red

Bouquet

Ripe red fruit with intense scents resulting from the medium toast oak barrels with spicy notes

Palate

Persuasive, full-bodied, lingering in your mouth

Evolution

15 - 20 years

Pairings

Elaborate red meat, wild game and grilled meat

Serving temperature

17°-18°C

Recommended glass

Ballon



Tenuta San Mauro

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