

HILBERG PASQUERO



- Hilberg Pasquero, the Winery
- Pure and genuine products, the best expression of fruits and soils a renowned wine region. (Top awarded boutique winery)
 - Sustainable and respectful approach to nature and human beings – Harmony is what we value. (Sustainable wine grower)
 - Curious and open-minded towards new techniques and new ways of presenting and sharing.
- Vareij**
- **General** Based on Brachetto grapes, naturally presents strong floral flavours and a delicate structure.
 - **Soil** Brachetto from rich soils is blended with a sizable amount of Barbera (40%) to fix colours, structure and longer aftertaste.
 - **Fermentation** A 7/15 days fermentation in pen top steel tanks with manual pressing and temperature control.
 - **Maturation** The blending is made directly during fermentation in steel tanks: this wine will never see wood so as to preserve its fruit.
- Tasting Notes
- **Colour** Light ruby with hints of violet.
 - **Nose** Incredibly intense nose, with clear notes of rose, lychis, strawberry, fresh and floral.
 - **Palate** Silky and fresh in the entry, the body is dry and with long persistence, with a hint of bitterness that improves drinkability not a sweet wine, but a caressing approach that makes it easy to understand. Rocky and Jazzy let Vareji surprise you!
- Food Pairings
- We generally do not like to suggest food to accompany our wines: we prefer friends to accompany our moments. Open a bottle of Vareij in a hot summer on a terrace, or with some fresh cheese and salami. Perfect to be served fresh like a white wine, its powerful does not wither away cold temperature, and you will enjoy more of its facets while warming up.
 - **Classic** Fresh Robiola, fresh salami, fish soup, or sweet & sour chicken.
 - **Audacious** our Dutch friends recommend this with their Suriname food – spicy and sweet & sour. Or Sea bass with olive oil and pomegranade.
- What should you remember
- Our Vareij is a very unique blend made from Brachetto (floral) and Barbera (structure & acidity) – we are the only ones in Italy proposing this blend. Audacious bet that is particularly successful with women during summer time.
 - **Ratings** 91+ RP points 2007 – Quattro Grappoli and due bicchieri several years in a row.
 - Serve it fresh on a terrace instead of a white or a rosé, and surprise your guests with your discovery.

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Wine Estate Hilberg-Pasquero
Ha 7
Winegrowing Area Langhe - Roero e Monferrato (UNESCO world heritage)
Piemont/Italy
Owner Annette Hilberg
Winemaker Michele Pasquero / Annette Hilberg

VAREIJ

Vintage / Wine **Vareij L2016**
Serving Conditions 11 C - best peak from 2 to 5 years from bottling
Date of bottling 17.07.2017 - Rising Moon - energizing
Type Perfect wine for by the glass

In the vineyard

Grape variety 75% Brachetto, 25% Barbera
Vineyard Size 1ha
Exposition of the Vineyard Southeast/South
Altitude 260 metres a.s.l. / 780 feet above sea level
Type of soil Clayey Marble
Training System Guyot
Age of the Vines 25 Years
Density of the Vines 3.600
Yields/ha 4.000
Harvest Time/Method September 25th - 30th, by hand

At the winery

Fermentation 10 - 15 days
Ageing 12 month in steel tank
Bottle - Ageing 6 month
Bottle Content 750 ml
Total production 5.600 bottles
Alcohol 13.5%

Logistics

Bottle per carton/layer/pallet 6/60/600 or 12/120/600
Code on bottle N/A
Code on carton N/A
Content 1 bottle of 75cl of Vareij
Alcohol 13.5%
Conditioning Box of 12 bottles
Type of product Red wine for BTG
Size 75 cl - Bordeaux bottle

