

Fattoria San Giuliano - Barbaresco DOCG

Producer:	Fattoria San Giuliano
Wine:	Barbaresco DOCG
Grape Variety:	100% Nebbiolo
Production Zone:	Neive
Altitude:	1,180 feet above sea level
Surface Area/Yield:	2.5 acres, 2.5 tons per acre
Exposure:	Southwest, Southeast
Soil:	Limestone, marl.
Vinification & Aging:	Fermented in stainless steel. The cap was punched down twice a day for a period of 7-10 days. Part of the wine aged in 600/1,500 liter Slavonian oak casks and part in medium-toasted barrels for 18-24 months. After racking and blending together, the wine was bottled and aged for an additional 6 months prior to release.
Production:	500 cases
Alcohol:	14%
Description:	Brilliant garnet color. Aromas of minerals and flowers blend well into a well rounded bright body.
Food Pairing:	Meat, aged cheese.

