

Essenziali

BARBARESCO DOCG ARGÈ

A wine dedicated to the founders, Armando and his wife Gemma.

It is made from Nebbiolo grapes grown in three different family vineyards. A Barbaresco that is true to tradition, yet still approachable for those wishing to try Barbaresco for the first time.

Fruity and floral with an elegant spiciness, it pairs naturally with a variety of dishes and occasions.

Three, belonging to the Rocche Massalupo, Rizzi and Nervo Geographic Mentions (Crus) on the hills of San Rocco Seno d'Elvio in the municipalities of Alba and Treiso

Drink it with...



RED MEAT



AGED CHEESES

You can also try it with...



HAMBURGER



CHARCUTERIE
AND CHEESE BOARD



GRILLED MEAT



BY THE GLASS



BARBARESCO DOCG ARGÈ

VINEYARDS

Three, belonging to the Rocche Massalupo, Rizzi and Nervo Geographic Mentions (Crus) on the hills of San Rocco Seno d'Elvio in the municipalities of Alba and Treiso.

VARIETAL COMPOSITION

100% Nebbiolo

HARVEST PERIOD

End of September

VINIFICATION AND AGEING

Crushing of the grapes and separation from the stems
Fermentation and maceration take place in temperature-controlled stainless steel tanks.
The wine spends at least nine months ageing in large oak barrels. This is followed by several months in the bottle.

COLOUR

Intense ruby red with garnet highlights.

NOSE

Fruity notes and floral scents of dried violets. A slightly spicy aroma.

TASTE

Warm and dry, quite tannic and long aromatic finish.

SERVING TEMPERATURE

No higher than 18°C. We recommend trying it at slightly lower temperatures.

BOTTLE SIZES

0.75 and 1.5-litre magnum

