

BARBARESCO DOCG BASARIN 2006

BASARIN:geographical definition of one of the most famous regions for the cultivation of Nebbiolo.

GRAPE-VARIETY: nebbiolo.

GROWING LOCATION: located on sunny hills south orientated, in the country of Neive.

Varietal: Nebbiolo grapes 100%

Vineyards: Adriano Marco e Vittorio Estate in Langhe hills Neive CN Piedmont ITALY

Harvest Date: October 2006

Fermentation: Fermentation in contact with the skins at controlled temperature for about ten days. During this period the must undergoes several punching-down and pumpung-over operations in order to acquire colour and polyphenolic substances.

Aging: Slavonian oak barrels, where it evolves continuously towards maturation under strict controls for at least one year.

Colour: Garnet red colour with ruby red hues that turn into orange with age.

Perfume: Complex and ethereal aroma that includes violet and dog rose.

Taste: A soft and dry flavour with robust gentleness is preceded by an aristocratic mouthfeel full of texture.



Alcohol: 13.5% vol

pH: 3.50

Total Acid: 5.2 g/L

Bottling Date: January 2009

Production: 500 Cases



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Barbaresco Basarin 2005 \$35 Plum, berry and chocolate aromas follow through to a full body, with ripe, round tannins and a chewy finish. Concentrated and rich. Best after 2012. 1,800 cases made.—J.S.