



FRATELLI DOGLIANI

Barbaresco
DOCG



Classification

Red wine D.O.C.G.

Grape Variety

Nebbiolo.

Area of Production

The land of its origin includes the semi-circle of hills surrounding the three ancient villages of Barbaresco, Neive and Treiso, and a part of San Rocco Seno d'Elvio, a tiny village overlooking the Tanaro river.

Harvest

Second half of October.

Vinification and refinement

Alcoholic fermentation with long maceration on the skins in stainless steel tanks. Aged for 2 years of which one year in slavonian oak barrels and a further year in the bottle.

Tasting notes

Intense red garnet which with time is enriched with nuances of orange. Characteristic, elegant smooth finish reminiscent of dry roses. Dry, full-bodied, austere and lingering.

Food pairing

Roasted meats and game, medium or mature cheeses.

Aging

This wine, if stored under ideal conditions, can achieve long-term aging.

Serving temperature

18/20°C.