BARBARESCO CASCINA MONTEGROSSO



VINEYARD FEATURES:

PRODUCTION AREA: BARBARESCO (CN)
ALTITUDE: 292/480 MT ABOVE SEA LEVEL
CULTIVATION TECHNIQUE: GUJOT PRUNING
DENSITY: 4,200 5,000 PLANTS/HA
QUANTITY: 80 quintals/ha
SOIL: CALCAREOUS-CLAY

WINE CHARACTERISTICS:

WINE MAKING: STEEL AGING: 2 YEARS IN OAK BARRELS AND 1 YEAR IN THE BOTTLE COLOUR: RUBY WITH GARNET REFLECTIONS TASTE: PLEASANTLY DRY, TANNIC, HARMONIC SERVING TEMPERATURE: 16 ° – 18 ° OPEN ½ HOUR BEFORE SERVING PAIRINGS: MEAT, SEASONED CHEESES

