



Orlando Abrigo

BARBARESCO

Denominazione d'Origine Controllata e Garantita (DOCG)
MONTERSINO

TECHNICAL SHEET

-DESCRIPTION OF THE VINEYARD:

Grape-variety: 100% Nebbiolo

Location: Piedmont – Langhe – township of Treiso – sub zone MonTERSINO

Altitude: 360-380 mt a.s.l.

Type of soil: Calcareous and sandy

Exposition: South and South-West

Type of pruning: Short (8-9 buds per vines)

Type of training: Guyot

Density per hectare: 4500 vines/Ha

Hectares: 2 Ha.

Total volume of bottles on average: 6500

Age of the Vines: 50 years

Harvest: Hand picking

-VINIFICATION AND MATURATION METHOD:

Soft pressing of the grapes, followed by maceration on the skins for 20/25 days at a maximum and constant temperature of 28°C in stainless steel tanks. After that the wine ages into French oak casks of 300 liters (only 15% new wood), where it matures for 18 months.

Before the selling it matures other 12 months in bottle.

-TASTING NOTES:

Appearance: Garnet-red

Nose: Vanilla, red mature fruits and spice hints

Taste: Well-balanced sour, dry, delicate and velvety with fine tannins. Excellent aging potential.

Name of recommended dishes: Delicate but structured first course, hunting game foods, roasted meat, aged cheeses, spicy cheeses

Service Temperature: 16/18 °C

Curiosity: MONTERSINO is the name of the vineyard. It's one of the 66 Additional Geographical Indications for Barbaresco wine (It's a Cru). In our categorization MonTERSINO is of the 20 top cru in all Barbaresco region.

