



Barbaresco DOCG “Karmico”

VINE VARIETY: Nebbiolo

PROVENANCE: Municipality of Treiso

ALTITUDE: 480 m.

EXPOSURE: south

TRAINING SYSTEM: Guyot

SOIL: calcareous, rocky tuff.

WINE-MAKING PROCESS: destalking and crushing of the grapes, maceration and fermentation on skins in oak barrels, followed by malolactic fermentation in wood.

AGEING: 24 months in barrels, followed by bottle-ageing before release for sale.

TASTING

COLOUR: garnet red.

AROMA: intense, elegant, fruity, with tobacco and spicy notes.

TASTE: harmonious, balanced with an important body and a very pleasant, slightly spicy aftertaste.

PAIRING: Excellent with main courses featuring meat or with medium mature cheeses.

SERVING TEMPERATURE: 18°C.