

Col dei Venti

Barbaresco DOCG



Vineyard site: Neive

Stalk removal and grape pressing. Traditionally long fermentation and maceration with frequent punch-down and pump-ups, natural decanting. Malolactic fermentation. Maturation in barriques for 24 months, after which the wine is blended and finally bottled. Maturation for 6 months in bottle.

Grape varieties : Nebbiolo

Altitude : 290 m ASL

Exposure : South/Southwest

Soil : Calcium rich marl

Alcohol : 14%

Tasting notes :

This full-bodied red is visually dark and concentrated. In the mouth, it is round with excellent persistence. Principal notes of spice with blueberry and blackberry jam and an undertone of rose. A structured wine with tame velvety tannins and a long and pleasurable finish. This elegant Barbaresco is a great accompaniment to many cheeses, pastas and meats and even tartufo-accented specialties typical of this Piemonte area.



Press Notes

Decanter

2019 92 points

The Wine Advocate

2020 91 points

James Suckling

2019 91 points

Wine Enthusiast

2018 91 points

2017 92 points

2013 90 points

