

Col dei Venti

*Túfoblu 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

**Wine Spectator**

2020 90 points

**James Suckling**

2021, 2020 92 points  
2019 91 points

**Wine Enthusiast**

2020, 2013 90 points  
2018 91 points  
2017 92 points

