

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

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.

Banville
Wine Merchants



Organic www.banvillewine.com

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