



VINI **M**ACCAGNO

## BARBARESCO D.O.C.G.



### General description:

The wine of Barbaresco, a municipality in the hills south-east of Alba that overlooks the Tanaro river, with its imposing tower overhanging the banks, was well-known to the Romans. Livy mentioned it in his “History of Rome”, and the Roman road passed through it, joining the Ligurian coast to Turin, crossing an area which already had an established wine-making tradition. In 1934, through the initiative of the wine-makers themselves, the “Consorzio per la difesa dei vini tipici di pregio Barolo e Barbaresco” (Consortium for the protection of Barolo and Barbaresco traditional fine wines) was founded, and the production specification was established: the area of origin, the grapes and the characteristics of the wine. The consortium was re-established again in 1947 and pursued the aim of obtaining recognition as “denominazione di origine controllata” (controlled designation of origin), firstly, followed by “denominazione di origine garantita” (guaranteed designation of origin). Eventually, in 1994, the current “Consorzio di Tutela Barolo, Barbaresco, Alba Langhe e Roero” (Consortium for the protection of Barolo, Barbaresco, Alba Langhe and Roero) was founded, the standard-setting association for the wine-making companies in the area between Langa and Roero.





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## BARBARESCO D.O.C.G.



**Name:** Barbaresco D.O.C.G.

(Guaranteed and controlled designation of origin).

**Grape variety:** Nebbiolo.

**Plant spacing:** 4,000 plants per hectare.

**Training system:** upwards-trained, Guyot pruning.

**Altitude:** 250m a.s.l.

**Harvest time:** end of September.

**Vinification:** in steel at controlled temperature, automatic racking, submerged-cap maceration post-fermentation for 20 days.

**Ageing:** 12-14 months in large Slavonia oak barrels

**Sur lie time:** 60 days.

**Aged in bottle:** 6 months.

**Serving temperature:** 18-20°C.

**Alcohol content:** Alc./Vol. 14%.

**Available in:** 75 cl e bottle.

### Back label

**Barbaresco D.O.C.G.**

(Guaranteed and controlled designation of origin).

Produced with 100% Nebbiolo grape, this wine has a distinguishing bouquet, mild and delicate, which is accentuated and perfected as it ages. With good body and duly tannic, over time it becomes harmonious and velvety.

Recommended serving temperature 18-20°C.

Bottled by ICQ CN 476

for Vini Maccagno S.a.s. Ferrere - Italy.

Contains sulphites.

Produced in Italy.

75 cl e Alc./Vol. 14%.