



Marco Bonfante S.r.l.

BARBARESCO D.O.C.G.



According to some sources, the name “Barbaresco” derives from “Barbarica Sylva”, an ancient forest dedicated from the Romans to Mars. It also was the hiding place of a barbarian community, probably from Liguria.

GRAPE VARIETY:

100% Nebbiolo

VINEYARD:

Type of soil: Bluish calcareous clay marl

Training system: Guyot

Vineyard density: 5200 plants per hectare

Harvest: First half of October

Yield per hectare: 55hl/Ha

WINEMAKING:

The destalked and pressed grapes ferment on the skins in thermo-conditioned steel tanks from 10 to 20 days. The wine ages for 24 months in oak barrels, a part in big oak barrels and a part in tonneaux. It refines in the bottle for 6 months.

TASTING:

Barbaresco enchants for its elegance and pleasantness, with spiced and velvety aromas which are really captivating for the nose and palate and that leave a long gustatory persistence. In the glass it shows with a clear ruby red color when young, with garnet reflections if aged.

It has an intense bouquet, with flower aromas of violet, truffle and marzipan. Very good is its ageing potential: more than 10 years if stored at controlled and constant temperature between 12°-14°C.

Service temperature: 16°-18°(62°F-66°F)

Food pairing: This wine finds its match with meat and game dishes, like polenta with wild boar sauce. Otherwise it can be tasted with dishes enriched with white truffle or at the end of the meal with a plate of matured cheeses from Piemonte.