



BARBARESCO RISERVA D.O.C.G.



GRAPES

Nebbiolo



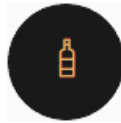
PRODUCTION AREA

it is produced in the province of Cuneo in a precise area, which includes the villages of Barbaresco and Treiso



ORGANOLPETIC QUALITIES

Intense and deep garnet red. Typical bouquet of matured red fruit with scent of wood and vanilla. Dry and important taste which reminds the soil of Langhe



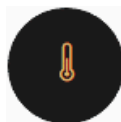
VINIFICATION AND REFINEMENT

It is fermented in stainless steel tanks for 15-18 days at a controlled temperature that is between 25°C and 29°C. Then it is aged in Slavonia oak barrels of 6800 litres for nearly 60 months and in steel for 24 months



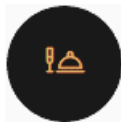
MINIMUM ALCOHOLIC CONTENT

14 % vol.



SERVING TEMPERATURE

18-20°C. Uncork the bottle at least two hours before drinking



BEST WITH

Roast meats, game and various Piedmontese dishes. Ideal with matured and strong cheese



NOTES

An exquisite product vinified exclusively during exceptional years and in a limited quantity of bottles



PACKAGING

In a old-fashioned Bordeaux bottle (910 g), handmade packaging with wax seal and ribbon embracing grapewine shoot

SALVANO

Via Guido Cane, 1 Diano d'Alba (CN) 12051 - Italy Tel +390173239411 Fax .+390173239422 www.salvano.com info@salvano.com