



CASA BARICALINO

WINERY AND HOSPITALITY



OUR RED WINE

Langhe Nebbiolo D.O.C.

Wine: NEBBIOLO

Grape variety: 100% Nebbiolo

Age of the vineyard: 5 years

Wine production area: Novello

Grape vine training system: GUYOT

Soil: marly stripes, high percentage of fine sediment, silt and clay.

Altitude: 420 meters above sea level

Grape harvest: middle of October

Yield: 8,0000 kilograms/hectare

Vinification: cooling of the grapes, maceration in contact with the skins removing the grape stalk for about 20 days, daily pumping over.

Fermentation: at a controlled temperature (max. 28°C) in stainless steel tanks, using the best wild yeasts.

Ageing: malolactic fermentation in contact with fine lees for some months, clarification and preservation in stainless steel tanks.

Sensory characteristics: ruby red colour with orange hints during the ageing, mild and fragrant aroma; the flavour is dry, fine, velvety, well-bodied.

Cultivation: Integrated pest management with low environmental impact.



Casa Baricalino – Cantina e Ospitalità

Località Baricalino 7 – 12060 Novello (CN)

Email: info@casabaricalino.com Tel: +39 3383929138