

Barbaresco DOCG 2018



Producer and bottler: Vinchio Vaglio - Regione San Pancrazio 1 - 14040 Vinchio (AT) - Italia - +39 0141 950903

Quality Designation: Denominazione di Origine Controllata e Garantita (DOCG)

Grape variety: 100% Nebbiolo.

Sensory characterization: On the nose, pleasant, intense, ethereal, with floral notes and hints of dried fruit. Dry, velvety, warm, full-bodied, persistent, and harmonious on the palate. Overall, fantastically austere.

Colour: Bright ruby red with possible orange reflections.

Alcohol content: 14.5 % Vol.

Closure type: Natural cork.

How to serve: Ideal for pasta with meat sauces and various meat dishes such as beef fillet, lamb chops, and game. Its flavours complement mushroom sauces and poultry dishes as well as grilled meats and smoked foods. Parmesan or Pecorino are ideal accompaniments. Nice contemplation wine.

Recommended serving temperature: At around 17°C.

Allergens: Contains sulphites.



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