



BARBARESCO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

SANADAIVE

Sanadaive: it is the translation in Piedmont dialect of "Seno d'Elvio"

Vine-variety: Nebbiolo

Production area: the vineyards are located on hills facing South-West

Altitude: approx. 300 metres above sea level

Soil: white tuffaceous marl

Vineyards: average age 20 years

Raising: The vines are grown using the freestanding espalier system with Guyot pruning

Production per vine: 2 kg

Production per hectare: 4000

Harvest: manual; second ten days in October

Winemaking process: after a careful selection at the harvest, the grape is crushed and fermented in stainless steel basins at 28° C. When the alcoholic fermentation is completed, it is racked, in other words the grape marc is removed. It is then transferred several times to obtain a clear wine

Storage: after a few months in stainless steel wine jars, it is aged in slavian oak barrels of an average capacity from 30 to 50 hl

Ageing in bottle: some months

Alcohol: 13-14,5% by vol.

Colour: garnet red hues with orange streaks

Aroma: scent of roses, violets and dried flowers

Flavour: full and delicate, pleasantly balanced and tannic

Matching: with red meat dishes, wild game and mature cheeses

Recommended temperature 18°-20° C
Open the bottle a few hours before serving