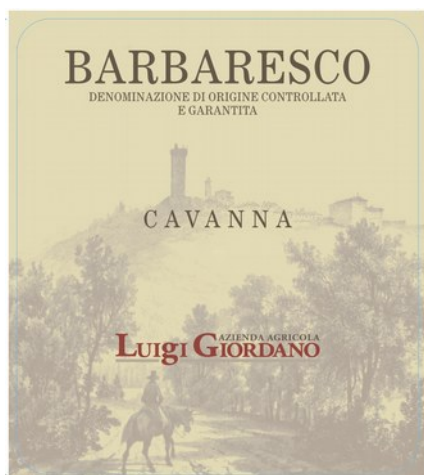


# BARBARESCO CAVANNA



<b>Denomination:</b>	Barbaresco DOCG.
<b>Origin:</b>	CAVANNA sub-zone of the Barbaresco zone.
<b>Vinification:</b>	traditional red wine maceration for 15-20 days with temperature-controlled fermentation in stainless steel vats and frequent pumping-over.
<b>Ageing and refining:</b>	this wine is left to age for at least 18-24 months in large (30-50 hectolitre) barrels of Slavonian oak and is then refined in horizontally-placed bottles for at least 6 months.
<b>Organoleptic characteristics:</b>	brilliant garnet red colour with orange highlights developing with age; ample and intense perfume with fruity, jammy and spicy notes; dry, full and aristocratic flavour.
<b>Serving:</b>	use ample bell-shaped glasses at 16-18°C.
<b>Match with:</b>	meaty pasta dishes, game roasts, braised red meats and mature cheeses.
<b>Keeping:</b>	this wine is ideal for long-term ageing (8-20 years). We advise keeping the bottles in a horizontal position in a cool dry place out of direct light.

## CAVANNA

The vineyard is situated in the Cavanna sub-zone, with the following co-ordinates on the survey map: page no. IV; parts 20,22,23,24,25, with a west-south-west position.

Grape: 100% Nebbiolo.

Soil composition: clay, silt and sand. Pruning: Guyot (mixed) method with one, fruit-bearing, cane holding 8-10 buds and a spur with 2-3 buds prepared for the following year.

Vines per hectare: 4500. Amount of grapes per hectare: 800 kg. Years of planting: 1988 and 2006.