

PECCHENINO

BAROLO SAN GIUSEPPE

Designation: Barolo D.O.C.G.

Variety: 100% nebbiolo

First vintage produced: 2005

Harvest time: third week of October.

Vinification: from grapes coming from vineyards located in the municipality of Monforte d'Alba, in particular from the Bussia, Le Coste di Monforte and Ravera di Monforte MGA. The Guyot-trained vines have a density of 5000 plants per hectare and are between 15 and 40 years old. The soil is of medium limestone-clay mixture. After harvesting, the grapes undergo soft destemming and the must obtained is left to ferment in steel tanks at 27°C. Alcoholic fermentation lasts about 3-4 weeks, with two daily pumpings over. The wine then remains in contact with the skins, in post-maceration, for a further 4 weeks. After racking, malolactic fermentation occurs naturally and then the wine is transferred into barrels.

Ageing: 24 months in 25 hl oak casks and 12 months in cement tanks.

Description: on the nose there are hints of plum, raspberry, ripe red and black cherry, blackberry, liquorice. The palate is classic, rich, powerful with silky, well-integrated tannins.

Food Pairings: pasta with meat sauce, braised or roasted red meats, game. Aged cheeses.

