

PECCHENINO

BAROLO SAN GIUSEPPE

Designation: Barolo D.O.C.G.

Variety: 100% nebbiolo

First vintage produced: 2005

Harvest time: end 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. 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 with two daily pumpings over. The wine then remains in contact with the skins, in post-maceration. After racking, malolactic fermentation occurs naturally and then the wine is transferred into barrels.

Ageing: oak casks and 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.

