



### **BARBARESCO D.O.C.G. JACCO 2019**

<b><u>PRODUCTION:</u></b>	Late picking and painstaking selection of Nebbiolo grapes grown in a small, particularly prestigious.
<b><u>AGEING:</u></b>	Two and a half years in Slavonian oak casks, followed by refining in the bottle.
<b><u>VINTAGE:</u></b>	2019
<b><u>ALCOHOL CONTENT:</u></b>	14% by vol.
<b><u>TASTING NOTES:</u></b>	A highly intense, persistent bouquet which is ethereal and very pronounced, with clear overtones of withered roses, small fruit, and a touch of tar combined with underbrush. Full, dry, austere flavor, with body, breeding, strong tannins and a good aromatic finish; a rigorous, flawless and very elegant wine.
<b><u>SERVING:</u></b>	Barbaresco must be served uncorked at least two or three hours before, at a 18° – 20° degree.
<b><u>PAIRINGS:</u></b>	It demands the chance to meditate to allow its great qualities and compound aromas to be discovered slowly. Its place of honor is assured with braised beef, hare, chamois, truffle-flavored pheasant, turkey and very mature cheeses.
<b><u>STORAGE:</u></b>	It should be stored in a cool, dark place at a constant temperature, lying down so that there is no air between the cork and the wine, and the cork remains soft and unaffected by any bacteria forming in the air in the bottle.

