

Camerenda

BARBARESCO DOCG



IN THE VINEYARD

Appellation.....	Barbaresco Docg
Grape Variety.....	100% Nebbiolo
Vineyard.....	Single Parcel
Town.....	Neive
Soil.....	Substrate of clay, calcareous marl, blue marl and tuff
Average age of the vines.....	40 years
Exposure and altitude	West; 300 metres
Yield per hectare	80 q l /Ha
Density (vines/ha).....	5.000
Training system.....	Guyot
Protecting method.....	Impact of integrated pest managementcontrolled environment
Fertilizer	natural manure
Weeding.....	mechanical
Harvesting.....	Manual in cassette with selection in vineyard

IN THE CELLAR

Vinification.....	Maceration and fermentation 10 to 15 days in temperature-controlled steel tanks
Aging.....	2 months in steel, 24 months in barrique and 8 months in bottle
Filtration.	No filtration is done

TASTING NOTES

Garnet red color with orange reflections. The scent is ethereal and intense, supported by a slight hint of jasmine. In the mouth, the tannic acid component is extremely balanced, amalgamated with a soft note of violet on the finish. The dense but delicate tannic texture gives it a full and velvety flavor; bitter chocolate and spiciness are evident.

FOOD PAIRING

It is recommended to uncork the bottle a few hours before drinking. Recommended roasts, game and aged cheeses as well as with first courses based on truffles or mushrooms. Recommended serving temperature 18-20 °C.



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