



Mainerdo

BARBARESCO DOG ROCCALINI



Grape variety: Nebbiolo

Area of origin: Municipality of Barbaresco.

Rented vineyard Roccalini

Total vineyard surface: Ha 3,90, of which 1.50 planted in 2017

Exposure: South / South-East

Soil: Tortonian soil rich in very compact blue marl.

Plants per hectare: from 3800 to 5000.

Vine training system: Guyot with 7-8 buds.

Harvest: By hand into crates of approx. 25 kg.

Average production: 60 hl. per hectare

Vinification: in stainless steel tanks at 30°C for 20-21 days

Ageing: 50% in Slavonian oak barrels and 50% in cherry wood
barriques for three years.

Colour: right garnet red with orange highlights

Bouquet: violet, rose, brushwood, liquorice, mint, vanilla, overripe-
ned red grapes, cherry.

Palate: harmonious, velvety and balanced.

Pairing: red meats, mature cheeses (Castelmagno, Toma di Langa),
game, pasta with meat sauces, roast venison.

Serving temperature: 18° C

Alcohol content: 13,5 – 14,0 % vol.

Bottles produced: 25.000

Bottle sizes: 75 cl – 150 cl.



Azienda Vitivinicola Mainerdo

Via Moretta, 20 – Neive (CN) – Piedmont – Italy – Tel. +39.0173.67056 – Fax +39.0173.67056
mainerdo@mainerdo.com - www.mainerdo.com