



*Mainerdo*<sup>®</sup>

# BARBARESCO DOCG RISERVA ANVEJE'



**Grape variety:** Nebbiolo

**Area of origin:** Municipalities of Barbaresco, Neive and Treiso.

**Crus:** Roccalini, Cottà and Meruzzano

**Exposure:** South-East / South-West

**Altitude:** 170-275 metres above sea level

**Soil:** Tortonian soil rich in very compact blue marl.

**Average age of vines:** 20-25 years

**Plants per hectare:** from 3800 to 5000.

**Vine training system:** Guyot with 7-8 buds.

**Harvest:** By hand into crates of approx. 20 kg.

**Average production:** 50 hl. per hectare

**Vinification:** in oak barrels at 28°C for 25 days

**Ageing:** in 25-hl Slavonian oak barrels for at least 4-5 years.

**Colour:** garnet red with subtle orange highlights

**Bouquet:** liquorice, red berry fruits, cinnamon, cherry, cloves, strawberry, violet and green peppercorns.

**Palate:** full and enveloping with an aftertaste of ripe fruit

**Pairing:** structured red meats, mature cheeses, game, dishes featuring truffle, dark chocolate.

**Serving temperature:** 20-22° C

**Alcohol content:** 14 – 14,5 % vol.

**Bottle sizes:** 75 cl.

**Bottle per year:** 3500-4000

**Notes:** made in excellent years only



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