

BARBARESCO DOCG 'AUTINBEJ'

2022 | Red Wine



Italy, Piedmont

Ca del Baio

Case Size: 6

The color is a deep garnet red with reflections of old pink. The nose is an intense, fruity aroma reminiscent of raspberries, jam, and violets that give an ethereal feeling accompanied by sweet spicy notes and hints of cocoa. In the mouth, Autinbej is warm, long, persistent and slightly tannic with an aftertaste of fruity notes.

Vinification:

Traditional red vinification of stemmed grapes, with maceration on the skins from 9 to 15 days in stainless steel tanks at controlled temperatures. The resulting wine matures for 24 months in large Slavonian oak barrels (boti) followed by aging in bottles for at least four months before release.

Grape Varieties: Nebbiolo

Classification: DOCG | **ABV:** 14.5% | **Closure:** Natural Cork