

BARBARESCO DOCG RISERVA 'ASILI'

2018 | Red Wine



Italy, Piedmont

Ca del Baio

8033140732274

Case Size: 3

The wine displays a brilliant garnet red colour with shades of orange. The intense nose releases hints of lavender, pine, rosepetals, aromatic herbs, spices, and goudron notes. The wine is dry, full-bodied, and warm. It is exceptionally smooth and velvety in the mouth.

Vinification:

The 2012 Barbaresco Asili Riserva is only the second vintage of this new addition to the Ca' del Baio range. The hand-picked grapes are selected from prime areas of the Asili Cru and gently crushed. The must ferments in temperature controlled wooden vats together with 10% of non-destemmed grapes. During the active fermentation phase, two fillings per day allow for the appropriate extraction of colours and aromas from the skins. The submerged cap method of maceration continues for approximately 45 days. After racking, the wine is left to age for 36 months in second and third passage barriques and, finally, refining in bottles for 12 months before it is released to the market.

Grape Varieties: Nebbiolo

Classification: DOCG | **ABV:** 15% | **Closure:** Natural Cork