

BARBARESCO RISERVA

Average age of productive vines: 40 years.

Exposure: South.
Comune: Barbaresco.
Altitude: 270 mt.

Growing Method: Traditional Guyot. **Grape yield**: 40 quintals per hectare.



Grape variety: 100% Nebbiolo. **Harvest date**: mid-October.

Vinification and fermentation: maceration on the skins for approximate 10 weeks. During first 90 days in cement cisterns with frequent racking for good extraction of colour. During remaining days with a more delicate racking in order to extract all noble tannins. Malolatic fermentation and maturation in Slavonian oak barrels of 40hl for an optimal development before and after bottling.

Aging: maturation and refining period from 36 to 48 months.

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