



Barbaresco D.O.C.G. Cru “Casot”

VARIETAL:

Nebbiolo

AGING:

Aged 2 years in a mix of 500/1000/3000 liter oak casks: the finished wine is achieved by blending the various oak casks.

CHARACTERISTICS:

The colour is garnet red with orange reflections. The bouquet is ethereal and intense with floral notes of roses and violets and soft oak. The taste is dry and full-bodied with a long and harmonic finish.

FOOD PAIRINGS:

It is a wine that pairs well with meat and wild game dishes and aged cheese. A wine to meditate over.

CELLARING:

A serious wine that is approachable now but will be optimal in 8-12 years with the ability to age up to 25 years.

SERVING TEMPERATURE:

20°C, decanting recommended.

