



GABRIELE SCAGLIONE  
ESPERIENZE DI VIGNA



**Come un Volo  
BARBARESCO D.O.C.G.**

**Harvest (hand-picked):** October

**Vineyard area:** TREISO

**Soil:** Compact gray marls, alternating with layers of sand. Land and climate are the basis for the production of great red wines with long aging determine their character that makes them unique.

**Plant density:** 4300 Vines / Ha

**Average age of vines:** 28-30 years

**Yield per plant:** 1,8 Kg

**Exposure:** South-West

**Variety:** 100% NEBBIOLO

**Pressing grapes:** grapes are crushed - mechanical

**Fermentation:** red vinification with temperature control. Recycled from the bottom to the top at least twice a day .

**Yeasts:** selected yeasts autochthonous

**Maceration:** 12 days

**Ageing:** 24 months in Slavonia oak barrels and 8/10 months in bottled.

**Alcohol:** 14,00 % Vol

**Colour:** Red intense garnet

**Bouquet:** typical, elegant with intense aromas of undergrowth.

**Taste** Balanced enveloping and velvety. Soft tannins.

Serve with: red meats, overcooked and boiled meats, game, dishes based truffles and aged cheeses

It should be served at a temperature: 18-20 ° C.