



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.