NADA GIUSEPPE S.S.A.

Via Giacosa 12/a 12050 Treiso (CN) ITALIA Tel & Fax +39 0173 638110 www.nadagiuseppe.it info@nadagiuseppe.it Albo professionale CN-311815 Partita IVA / C.F. 03718150042



Barbaresco Marcarini DOCG



■ Grapes: Nebbiolo 100%

Production area: Marcarini MGA, Treiso.

■ Bottles produced: 3.000 bottles/year

■ Winemaking: Pressing and alcoholic fermentation with natural yeasts without added sulphites. Fermentation at a temperature of 30-32 ° C to facilitate the extraction of tannins and anthocyanins. Continuation of maceration with the submerged cap technique for 60-70 days, as per our traditional style.

After racking with some decanting to eliminate the natural sediments, the wine is then aged in wood.

■ Characteristics: A refined and graceful wine, aromas of violets and leather with expressive lingering tannins. Its best expression is after 6-8 years of bottling and increases over time to 25-30 years.

■ Suggestions for consumption: Braised veal, roasted game, pasta with truffles, aged cheeses

■ Serving Temperature: 18-19°C