



BARBARESCO BALUCHIN

Denomination	Barbaresco DOCG RISERVA
Vine	100% Nebbiolo
Alcohol	14.5%Vol
Best Temperature to serve	16-18 °C

Our Baluchin vineyard is located in Neive in Bric Micca, at a height of 380 meters. It enjoys the best exposure to south/south-west. Its exceptional slope (45-55%), which demands hard work and dedication, grants to the wine its exceptional organoleptic characteristics.

Tasting Notes

The colour presents itself on the shades of grenade and ruby.

The nose recalls roses aromas and ripe fruit in harmony with fresh balsamic hints. Full-bodied and well structured with soft tannins and a silky texture, Barbaresco Baluchin has a long and silky, persistent finish. A rare combination of structure and elegance offers great pleasure to the palate.

Vinification

Our grapes are harvested and vinified from the beginning of October. Maceration and fermentation last 7-8 days using horizontal fermenters at a controlled temperature. Malolactic fermentation and aging take place in medium toast French oak barriques and last 20 to 22 months. When the aging is completed, the wine rests in stainless steel tanks for about three months and then it is bottled. No wine clarification or filtrations are made. Lastly, the aging in bottle for a few years makes the wine ready to be enjoyed.

Suggested Pairings

Our Barbaresco Baluchin is best paired with roasts, fine meats, wild meat, overall, very savory dishes, however it can also be a great companion of meditations and relax.