

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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CARLO GIACOSA BARBARESCO RISERVA DOCG 'LUCA'



Grape-variety: 100% Nebbiolo

Vineyard: The Nebbiolo grapes for this Barbaresco were grown on 1.55 hectares of vineyards located in the Asili, Cole and Ovello crus in Barbaresco. Less than 3000 bottles are produced.

Soil: Compact, mainly clay and limestone

Position: Facing south, south-west, west

Altitude: Between 240 and 270 m

Vine-training: Arched-cane Guyot

Vinification: Crushing and de-stemming of the grapes in the winery were followed by fermentation of the must on the skins for 15 days

Maturation: After drawing off sediments and partial clarification, the wine is matured for 30 months, in French oak casks of 20 Hl and 23 Hl.

Ageing: Prior to its release, the wine was aged after bottling for at least 12 months in bottles lying down in the dark and peace & quiet of the cellar.

Tasting Notes: Deep garnet-red, showing the first hints of orange. Full, complex nose, with elegant ripe fruit and appealing liquorice, vanilla and cinnamon overtones. Full-bodied, dry taste with great structure.

Food pairing: A big wine to go with well-structured, flavoursome food. At its very best with meat-based dishes.

Great with many traditional Piedmontese cheeses such as Gorgonzola and Castelmagno as well as cheeses with a rich flavor like Fontina, Taleggio and Boschetto al tartufo.