

CARLO GIACOSA



**Barbaresco
"Narin" DOCG**



Grape-variety: 100% Nebbiolo

Maturation: after drawing off and partial clarification, the wine was matured for 18 months, partly in small casks and partly in 20 HI French oak containers, followed by 4 months in steel

Ageing: After the maturation and prior to its release, the wine is aged for at least 6 months in bottles

Tasting Notes: garnet-red, with an expansive, intense nose showing nice touches of ripe fruit and appealing liquorice and cinnamon overtones, and a full-bodied, dry taste with great structure and an excellent balance of its soft tannins

Food pairing: risotto al tartufo bianco, agnolotti with truffle, taglierini with fonduta & truffle oil, beef, game and stews such as beefsteak, lamb, rabbit, wild boar and deer

Imported by Bacchanal Wine Imports
www.bacchanalwines.com

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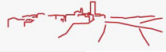
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