

# BACCHANAL WINE IMPORTS INC.

## IMPORTERS OF FINE WINES

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## CARLO GIACOSA

Barbaresco DOCG 'MONTEFICO'



**Grape-variety:** 100% Nebbiolo

**Vineyard:** The Nebbiolo grapes used in making this Barbaresco wine were grown on 1.36 hectares of the Montefico cru in Barbaresco

**Soil:** Compact, mainly clay and limestone

**Position:** Facing south

**Altitude:** Between 230 and 260 m

**Vine-training:** Archedane Guyot

**Vinification:** Crushing and destemming of the grapes in the winery were followed by fermentation of the must on the skins for 25 days

**Maturation:** After drawing off and partial clarification, the wine was matured for 26 months in casks of French oak holding 20 and 40 Hl and 3 months in steel

**Ageing:** Prior to its release, the wine was aged after bottling for at least 6 months in bottles lying down in the dark and peace & quiet of the cellar

**Tasting notes:** Garneted, with an expansive, elegant, floral nose showing rose and spice overtones, and a full-bodied, dry taste blessed with great structure and balance.

**Foodpairings :** A wine particularly recommended for serving with flavo red food, especially meat-based dishes. Great with mature cheeses too, and on its own as a meditation wine.