

CARLO GIACOSA



**Barbaresco
Riserva
"Luca" DOCG**



Grape-variety: 100% Nebbiolo

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

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.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com

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