

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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CARLO GIACOSA NARIN BARBARESCO DOCG



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

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 25 days

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: Perfect with Piedmontese cuisine such as: Risotto al tartufo bianco, Agnolotti with truffle, Fonduta with artichokes, Taglierini with fonduta & truffle Oil, beef, game and stews such as beefsteak, lamb, veal, rabbit, wild boar and deer. 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.