

BARBARESCO DOCG SANADAIVE



Sanadaive is Piedmontese dialect for San Rocco Seno d'Elvio. Two vineyards produce the grapes for this Barbaresco and both are in this township—the Rizzi cru and the Rocche Massalupo cru

PRODUCTION ZONE

Southwest-facing hillside vineyards situated in San Rocco Seno d'Elvio (Alba).
Elevation: 280 metres above sea level

GRAPE VARIETY

Nebbiolo

VINIFICATION

The freshly-harvested grapes are crushed and destemmed. Fermentation is spontaneous in stainless steel tanks at 27°-28° C. Maceration with submerged head lasts about 20 days. Spontaneous malolactic fermentation takes place in steel tanks. The wine is naturally cold-stabilised. The first elevage is for approximately 12 months in large oak barrels (30 hl-50 hl). The wine is bottle-aged for about a further 9 months.

WHEN

Excellent even in youth. Its tannins are already silky and enveloping. Ageworthy—as the best Barbaresco always is—it can be laid down for up to ten years. All in all, it is a wine to be enjoyed at any time.

CLASSIC PAIRING

Mushrooms and truffles, prepared in any manner, are ideal companions. Risotto, tagliatelle and hearty roasts are excellent pairings and a sure delectation.



VINES AND SOIL

3 hectares: vines of approximately 30 years of age on Lequio formations (grey marl alternating with sand layers)



HARVEST

Hand-picked towards mid-October



PRESENTATION

Available format: 0.75 l
Alcohol content 13%-14.5% by volume depending on the vintage
Garnet red highlights with orange accents.
Intense nose of rose hip, violet, licorice and dried flowers. On the palate it is authentic, sincere, delicate, and pleasingly harmonious with silky tannins, even in youth.



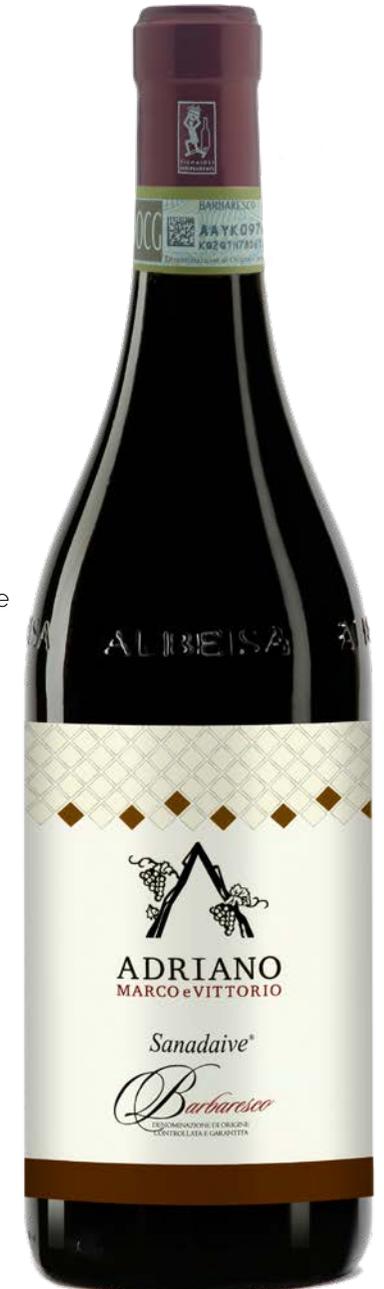
HOW

Store in a dark, dry place at a constant temperature below 20° C. Serve at 18°-20° C in a large-bowled (Barbaresco) glass, possibly with a flared rim to fully release the intense and complex nose. We recommend opening the bottle at least an hour before serving.



UNUSUAL PAIRING

A wine for meditation accompanied by finger food with Grana Padano cheese, with honey and hazelnuts. Alternatively, serve it with a lively pasta alla genovese. Mexico combined with the Langhe? Of course—if it's chili con carne.



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