

# BARBARESCO DOCG BASARIN RISERVA



“ **Basarin** is the name of the additional geographical reference (also called *cru*) where our vineyard in the township of Neive is situated. A specially-selected **reserve** wine, made only in some vintages

## PRODUCTION ZONE

A sunny, southeast-facing vineyard, situated in the township of Neive. Elevation: 300 metres above sea level

## GRAPE VARIETY

Nebbiolo

## VINIFICATION

Freshly-harvested grapes are destemmed and crushed. Fermentation is spontaneous in stainless steel tanks at 27°-28° C. Maceration with submerged head lasts about 30 days. Malolactic fermentation in steel tanks is spontaneous. The wine is naturally cold-stabilised. The first elevage is for approximately 24 months in large oak barrels (30 hl-50 hl). The wine is bottle-aged for about a further 18 months.

## WHEN

A wine to keep for special occasions, even for those well in the future. This is a wine that can wait!!

## CLASSIC PAIRING

Meat dishes such as stewed game, quail and roast guinea fowl. Mushrooms any which way. We suggest a salad of ovuli mushrooms (amanita caesarea) and porcini, a combination for real connoisseurs.



## VINES AND SOIL

From a selected hectare of vines in the heart of the vineyard with an average age of 20 years on Sant'Agata marl (marl layers with silt and clay content)



## HARVEST

Hand-picked around mid-October in a selected area of the Basarin vineyard



## PRESENTATION

Available formats: 0.75 l and 1.5 l  
Alcohol content 13.5%-15% by volume depending on the vintage  
Vivid garnet red developing intense orange highlights as the wine evolves. Blackberry and raspberry-scented nose. Surprising notes of balsam are also released. The palate is enveloping and harmonious—a result of the contrast between the wine's pleasing tannins and crispness.



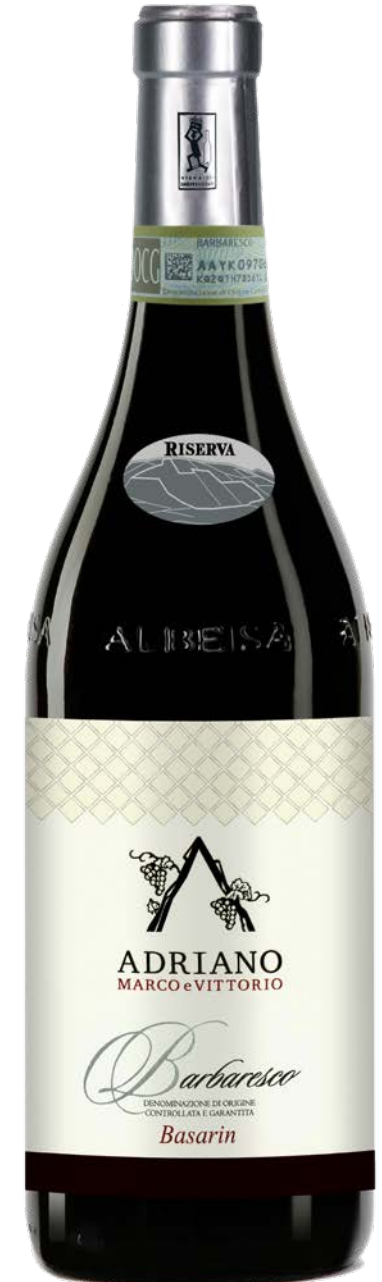
## HOW

Store away from light in a 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

Barbaresco is a wine for meditation and we recommend pairing it with dishes that require time and imagination. A curated plate of mixed aged cheeses chosen with care and curiosity. Try a dish of stewed lamb with potatoes. For an original dessert make blueberry biscuits to taste with it.



**ADRIANO**  
MARCO e VITTORIO

ADRIANO MARCO E VITTORIO s.s.a. Fraz. San Rocco Seno d'Elvio 13A | Alba (CN) | Italy | ph. +39 0173 362294 | [www.adrianovini.it](http://www.adrianovini.it) | [info@adrianovini.it](mailto:info@adrianovini.it)

