

BARBARESCO DOCG BASARIN



Basarin is the name of the additional geographical reference (also called *cru*) where our vineyard in the township of Neive is situated—one of the areas best-suited for growing Nebbiolo grapes destined for Barbaresco

PRODUCTION ZONE

The southeast-facing, sun-drenched vineyard is situated in 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 3 weeks.
Malolactic fermentation in steel tanks is spontaneous.
The wine is naturally cold-stabilised.
The first élevage 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

"...[the] sanguine expectation of happiness
which is happiness itself"

Basarin is partial to a little patience (up to 15 years) to fully develop its bouquet, gently soften its tannins and find its perfect balance to become the prince of Barbaresco.

CLASSIC PAIRING

Game is suggested to fully enjoy its purity:
the classic pairing par excellence is civet of wild boar.
Duck ragoût with tagliatelle?
Would you like some cheese?
Castelmagno and aged Grana Padan.



VINES AND SOIL

5,2 hectares: vines average 20 years of age on Sant'Agata marl (marl layers with silt and clay content)



HARVEST

Hand-picked around mid-October



PRESENTATION

Available formats: 0,75 l and 1,5 l and 3 l
Alcohol content 13,5%-15% by volume depending on the vintage
Vivid garnet red veering to orange as the wine evolves.
Violet and rose hip with inebriating note of spices, licorice, jam and powder.
Dry and aristocratic with pleasing, harmonious tannins; elegantly muscular, revealing great texture



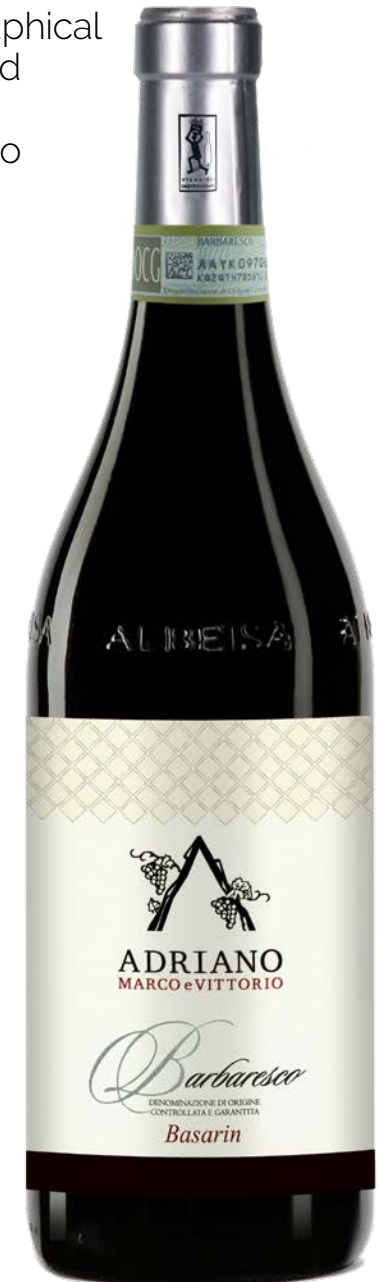
HOW

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

We invite you to try a licorice-infused steak with Tropea onions. Experiment and pair it instead with a dessert: a rose cake or a zabaglione al Barbaresco.



ADRIANO
MARCO e VITTORIO

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