

Ressia

BARBARESCO "RISERVA CANOVA" DOCG



 **Appellation** Barbaresco DOCG Canova Reserve 'Gold Series'

 **Variety** Nebbiolo

 **Vineyard**
Township: Neive
Subzone: Canova
Area: 0.46 hectare
Yield/ha: 3 tonnes
Age: 2000/2001

Features

Altitude: 380 metres above sea level
South-facing
Density: 4400 plants/hectare
Guyot-pruned

 **Harvest period** Beginning of October, depending on phenolic ripeness and weather.

 **Harvest method** By hand, in perforated crates to maximise ventilation of grapes. The crates are transported into a temperature-controlled and dehumidified environment where they remain for several days..

 **Vinification and ageing** Following a gentle pressing, the Nebbiolo grapes undergo classic alcoholic fermentation in stainless steel tanks at between 30°-32°C.

The grapes macerate for 14 days with six pumpovers per day. The must is kept circulating over the next three months to extract mannoproteins. During this period malolactic fermentation takes place, the must is naturally clarified and its aromas refined. For the following 48 months, the wine is aged in small, 10 hl barrels with staves of Allier French oak and Slavonian oak heads. Ageing is completed in steel tanks during the pre-bottling period. The wine is bottle-aged for two years before going on sale.

Tasting notes

Colour: vivid, brilliant garnet.

Bouquet: fruit preserved in alcohol, clove and dried walnut notes, followed by gentian and sweet pipe tobacco, intense mineral finish.

Palate: full-bodied with taut, rich tannins; soft fruit leaves room for great sapidness and buoyant acidity. Almond-accented finish.

Food pairings: game and elaborate second courses.

Serving temperature: 18°C

Alcohol by volume: 14%

Dry extract: 35 g/l

Total acidity: 6.3 g/l

Annual production: limited production of 1900 bottles this year.

Note: This single vineyard wine is produced only in the best years from strictly selected grapes.

Sold en primeur in its fifth year.

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