



English



BARBARESCO D.O.C.G. Luna d'Argento

GRAPES AND VINEYARD NOTES

Variety: Nebbiolo 100%
Training system: guyot pruning system
Year of Planting: 1980
Altitude: 280m ASL
Orientation: South - West
Soil: calcareous
Harvest: October

PRODUCTION AREA

Barbaresco

VINIFICATION AND AGEING

Destemming and crushing with soft pressing. 10-day maceration with manual punching down and must pumping. Natural fermentation at controlled temperature. 24-month min. ageing in large oak barrels and 12-month min. ageing in bottles.

ORGANOLEPTIC CHARACTERISTICS

Colour: garnet red.
Flavour: intense and pervasive. Red forest fruit, humus and white truffle.
Taste: warm, smooth, rich with long and persistent ending.
Alcoholic content: 14% Vol.
Total acid content: 6.10 g/l
Residual sugars: 1.30 g/l
Dry extract: 28.50 g/l

FOOD MATCHING AND SERVICE NOTES

Perfect with game and wildfowl, roasted meat, meat cooked in wine, grilled meat, and mature cheese.

To pour in large glasses.

AWARDS

Harvest 2010: 90/100 grading awarded by Andreas Larsson, "Best Sommelier worldwide in 2007" and Marcus Del Monego, "Best Sommelier worldwide in 1998", in the "blind" testing of December 2014, and later published on the International magazine Blind Tasted, March 2015 issue.

Filari di Luna sas di Ugo Repetto e C.

Sede: C.so Piera Gillario Ferrero, 8 - 12051 Alba (CN) • Uffici: Via Viberti, 7/b • 10141 Torino • Tel. +39.011.382.53.93 • Fax +39.011.195.00.663 • info@filaridiluna.it • www.filaridiluna.it