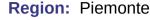
## Barbaresco DOCG





Varietal: 100% Nebbiolo

**Vineyard**: Family-owned hillside vineyards since 1969 located in the Langhe district (San Rocco Seno d'Elvio) and (Treiso). "ARGE" is an homage to 1st generation of Piazzo **AR**mando and **GE**mma that started the family winery.

**Soil:** Mostly calcareous and clay

Vines per Hectare: 5000

Vine Training: Guyot

Altitude: 400-600 feet above sea level

**Total Production:** 7900 cases

**Vinification Process:** Grapes are hand harvested in late October after which a soft pressing takes place in a horizontal press. Must is then fermented on the skins at 20°C for 7-10 days. The wine is aged in large Slavonian oak barrells for 9 months. After bottling, the wine is aged in the cellars for various months and then released.

**Alcohol Content: 14%.** 

Residual Sugar: 3g/liter

**Color:** Deep red with garnet edges.

**Bouquet:** Wild raspberry, nutmeg, forest fruits and floral tones.

**Tasting Notes:** Notes of blackberry jam, wild strawberry with spicey overtones.

**Food Pairing:** Perfect with all pasta dishes, grilled meats, and complex cheeses.

Ageing: 7-10 years

Serving Temp: 68°F (20°C)

**UPC:** 783655000525



