



Barbaresco DOCG

IAGO 2022



GENERAL INFORMATION

Denomination: Barbaresco DOCG

Commercial Name: Iago

Cru/vineyard: /

Vintage: 2022

Grape: 100% Nebbiolo

Municipality of vineyard: Barbaresco

Superficie: 0,6 HA

Exposure: West, North-West

Altitude: from 200 to 250 m

Soil: loamy, calcareous marl

VINEYARD MANAGEMENT

Agriculture: SQNPI

Training: 'Controspalliera' Guyot pruning

Vines per hectare: 4500 vines/HA

Yield per hectare: 45 q.li/HA

VINIFICATION

Vessel for alcoholic fermentation: 50 hl French oak vat

Maceration: pre-fermentation bleeding (from 5 to 15% depending on vintage); 12-15 days on the skins with delicate pumping over

Fermentation temperature: 26°C

Vessel for malo-lactic fermentation: French oak vat

AGEING

12 months: 25 hl french oak barrel

12 months: 400 l ceramic amphorae

Resting in bottle: 6 months

STYLE OF THE WINES: terroir expression, depth, absence of bitterness, aromatic clarity and absence of faults

TASTING NOTES: pale ruby red color with brick reflections, the nose has aromas of cherry, violet, cinnamon, rhubarb and hints of musk. On the palate the tannin is silky and gives the wine elegance. The finish is persistent.

FOOD PAIRINGS: stuffed pasta, meat-based second courses

ANALYTICAL PARAMETERS

Alcohol: 14,6%

Total acidity: 5,1 g/L

pH: 3,51

BOTTLES PRODUCED: 7194