

FRANCO AMOROSO BARBARESCO DOCG



Dry, velvety and austere with a nose of faded rose and violet. Dark fruit, spice and licorice notes and are layered with minerality and ripe tannins in the rich and textured palate.

<i>Vinification</i>	Classic system with remontage of the must above the skins during the fermentation.
<i>Designation</i>	DOCG
<i>Location</i>	Barbaresco
<i>Vineyard exposure</i>	south
<i>Vineyard elevation</i>	300 m.
<i>Soil composition</i>	calcareous
<i>Varietal</i>	100% Nebbiolo from vineyards in Barbaresco, Neive, Treiso, San Rocco Senodelvio.
<i>Vine training system</i>	guyot
<i>Harvest method</i>	Hand
<i>Harvest date</i>	October 15th
<i>Maceration period</i>	3 weeks
<i>Fermentation period</i>	4 weeks
<i>Fermentation vessel</i>	stainless steel
<i>Maximum fermentation temperature</i>	26° C
<i>Ageing vessel</i>	25 hectoliters Barrels
<i>Ageing time in oak barrel</i>	2 years
<i>Ageing time in bottle</i>	1 year
<i>Type of wood</i>	Oak
<i>Percent new wood</i>	20%
<i>Filtration</i>	Cellulose sheets
<i>Additional bottle ageing</i>	3 months

MICHELANGELO SELECTIONS

