

# BARBARESCO D.O.C.G. MAGNO



*Grape-variety* Nebbiolo

*Area of production* The 4 villages in the Barbaresco wine-growing area

*Vinification* Manual selective harvest, crushing and destemming; fermentation in stainless steel at a controlled temperature; maceration on the skins, with daily pumping of the must over the cap.

*Ageing* Aged for 26 months, whereof 9 in wooden casks of Slavonian oak

*Winemaker's notes* Ethereal, with balsamic sensations; elegant and long, with excellent structure.

*Food & wine matches* Pheasant, pigeon, roast turkey, shin of veal, mature cheeses.

## SANSILVESTRO