



Orlando Abrigo

## BARBARESCO

Denominazione d'Origine Controllata e Garantita (DOCG)  
**MERUZZANO**

### TECHNICAL SHEET

#### **-DESCRIPTION OF THE VINEYARD:**

**Grape-variety:** 100% Nebbiolo

**Location:** Piedmont – Langhe – township of Treiso – Cru: Meruzzano

**Altitude:** 380-400 mt a.s.l.

**Type of soil:** Calcareous, Clayey with sandy layers

**Exposition:** South-West and South-East

**Type of pruning:** Short (8-9 buds per vines)

**Type of training:** Guyot

**Density per hectare:** 4500 vines/Ha

**Hectares:** 2,8 Ha.

**Total volume of bottles on average:** 15000

**Age of the Vines:** 15 years

**Harvest:** Hand picking

#### **-VINIFICATION AND MATURATION METHOD:**

Soft pressing of the grapes, followed by maceration on the skins for 20/25 days at a maximum and constant temperature of 28°C in stainless steel tanks. After that the wine ages into French oak casks of 500 liters, where it matures for 10/15 months; we use 20% new wood.

Before the selling it matures other 4/6 months in bottle. This is very important to reach the quality.

#### **-TASTING NOTES:**

**Appearance:** Ruby-red

**Nose:** Fresh black cherries and aromatic herbs

**Taste:** Well-balanced, dry, with the evolution of the tannins initially fruity and then more mineral

**Name of recommended dishes:** Rich and complex first course (pasta), poultry, hunting game foods, roasted meat, aged cheeses, spicy cheeses

**Service Temperature:** 16/18 °C

**Curiosity:** MERUZZANO is the name of the vineyard. It's one of the 66 Additional Geographical Indications for Barbaresco wine (It's a Cru). It is based on the south - west side of Barbaresco's region, where the hills are the highest. (up to 420 mt a.s.l.)

