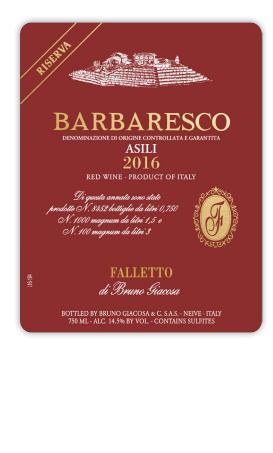


2016 Barbaresco Asili Riserva

Vintage: Created from a balanced growing season and a summer that was never too hot, 2016 will be a vintage to remember for the quality of the wines produced. Low humidity, no heat spikes and perfectly timed rain resulted in one of the latest harvests in the last few years. The Nebbiolo from this year is full-bodied and fragrant, and the Barolos and Barbarescos are grand wines that will only benefit from extended aging. A classic vintage of old times.



Grape variety	Nebbiolo
Subarea	Asili (Village of Barbaresco)
Area	2.5 ha
Vineyard exposure	South and southwest
Age of vines	28 years old
Soil	Calcareous clay with a good percentage of sand
Vineyard density	4,200 vines per hectare
Yield	45 hL/hectare
Harvest date	October 3, 2016
Fermentation and maceration	20 days in stainless steel vats
Malolactic fermentation	completely developed
Refinement	20 months in Botti cask of French oak, 30 months in bottle
Bottling	August 2018
Alcohol	14.5% vol.
Total acidity	5.45 g/L
рН	3.51
Total extract	28.8 g/L
Optimal period for consumption	2021-2050

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Sensory analysis

Intense red garnet color with orange highlights. Notes of raspberry and wild strawberry are layered with floral aromas of rose and violet. On the palate, good structure is matched with freshness of fruit and silky tannins.
