



BALBI SOPRANI

BARBARESCO DOCG

Made from Nebbiolo grapes grown near Barbaresco, Neive and Treiso: ancient little villages in the Langhe, in the province of Cuneo. Nebbiolo grapes are particularly sensitive to the local climate, producing a wine that is very different from a wine that might be made from the same grape planted elsewhere. Barbaresco must be aged for at least 26 months, including 9 months in wood.

COLOUR: Red, tending toward garnet with ageing.

BOUQUET: Ethereal, pleasantly intense, containing hints of fruit, spices and leather.

FLAVOUR: Robust, austere, but velvety and harmonious, with pleasing tannins.

ALCOHOL CONTENT: 14% Vol.

PAIRINGS: Perfect with prestigious dishes such as roast meats, wild game and aged cheeses.

SERVING TEMPERATURE: 18-20° C – Uncork an hour before serving.

Product Code MA103
Name BARBARESCO DOCG
Typology V.Q.P.R.D. ROSSO 14°
CL 150

PRODUCT

EAN Code 8000548992050
Unit of measure BOTTLE
Bottles per case 3
Capacity 1,500 Lt
Unit weight 2,2 Kg
Alcoholic content 14%
Height 35,00 cm
Width 9,5 cm

PACKING

EAN Code 8000548992067
Kind CASE
Weight 6,8 Kg
N. cases per layer 6
N. layers per pallet 6
N. cases per pallet 36
Height 12,00 cm
Lenght 36,50 cm
Width 33,00 cm
Height of pallet 88,00 cm



CORTE DEI BALBI SOPRANI SRL

Corso Piave, 140 - 12058 Santo Stefano Belbo (CN) - Tel. (+39) 0141.841611 Fax (+39) 0141.843277
info@balbisoprani.it - www.balbisoprani.it