

BARBARESCO GARASSINO

BARBARESCO DOCG GARASSINO

Garassino is a Barbaresco Additional Geographical Mention situated on the north-western side of the town of Treiso, noted for the personality and elegance of its wines.

The soil here is more recent, dating to the Tortonian age (Sant'Agata Fossili marl), and the vineyards occupy both sides of the hilly ridge, facing east and west respectively.

Vinification: fermentation with submerged cap maceration lasts for 10-12 days at a temperature of 28°C.

On completion the wine is aged first of oak tonneau and then in large barrels for at least 12 months. This is followed by bottling and consequent ageing for a minimum period of 24 months, calculated from 1st November of the year in which the grapes were harvested.








Sensory profile: Colour is deep garnet red, and the bouquet is rich with violets, dried roses and undergrowth with notes of vanilla and spices. A refined classic wine, it is complex in the mouth, but at the same time fresh, harmonious and mellow.

Suggested pairings: excellent with rich first courses and hearty main courses of meat, game and mature cheeses.

Recommended serving temperature : 18-20°C.



Appellation	Grape	Vineyard Area
Barbaresco DOCG Garassino	nebbiolo	Ha 3,50
Township	First year of production	
Treiso	1987	

Formats						
						
0,375L	0,75L	1,5L	3L	6L	9L	12L