



Ressia

BARBARESCO "CANOVA" DOCG




 **Appellation** Barbaresco DOCG


 **Variety** Nebbiolo


 **Vineyard**
Township: Neive
Subzone: Canova
Area: 1.3 hectares
Yield/ha: 4-5 tonnes
Age: 1970/1958/1999

Features

Altitude: 380 metres above sea level
South-facing
Density: 4300 plants/hectare
Guyot-pruned

 **Harvest period** Beginning of October, depending on phenolic ripeness and weather.

 **Harvest method** By hand, in perforated crates to maximise ventilation of grapes. The crates are transported into a temperature-controlled and dehumidified environment where they rest for several days

 **Vinification and ageing** Following a gentle pressing of Nebbiolo grapes, classic alcoholic fermentation takes place in stainless steel tanks at between 30°-32°C. Maceration lasts 10-12 days with eight pumpovers per day. Three months of lees stirring follows to extract mannoproteins, define perfumes and refine elegance. Malolactic fermentation takes place during the process. The wine is decanted into small, 10 hectolitre barrels with Allier French oak staves and Slavonian oak heads, in addition to 1500 litre casks of Slavonian oak and is aged for 26 months. A pre-bottling stage of 1-4 months in steel vats precedes bottling, after which several months of bottle-aging follow.

Tasting notes:

Colour: vivid, brilliant garnet.

Nose: bouquet has great personality, with perfumes of fruit preserved in alcohol, liquorice root and ginger; a dusting of classic, Barbaresco mineral notes close with a mentholated finish.

Palate: rich, full-bodied and round, with a subtle tang framing elegant, refined tannins. Seductive.

Food pairings: eed meat and game.

Serving temperature: 18°C

Alcohol by volume: 14%

Dry extract: 33.4 g/l

Total acidity: 6.4 g/l

Annual production: 7,000 bottles.

Suitable for vegetarians, vegans and persons with celiac disease.

Azienda Agricola Ressia di Ressia Fabrizio

Via Canova 28 | 12058 Neive (CN) | tel. +39 0173 677305 | fax +39 0173 062192 | cell. +39 333 6900131
info@ressia.com | www.ressia.com