

Barbaresco Canova Docg

Classification: Barbaresco d.o.c.g.

Variety: Nebbiolo

Vineyard:

Location: Neive, Canova

Extension: 1.3 ha

Yield: 40-50 quintals/hectare (Integrated Pest Management System)

Age: 1970/2001

Characteristics:

- **altitude** 380 meters above sea level
- **exposure** south
- **density** 4300 vines/hectare
- **vine growing** guyot

Harvesting period: first week of october, consequently the phenolic maturation phase and climatic conditions.

Harvesting method: manual harvest in perforated crates for a good ventilation of clusters. Crates are moved to cellar, in a air-conditioned and bone room to wait for some days.

Vinification and maturing: after soft crushing, it goes through a traditional alcoholic fermentation process, in stainless vats at 30-32°. It is left to macerate for 10-12 days with 4 daily pumpovers of 30 minutes, after which it is racked to clarify the must and to obtain a clear wine.

At the end of malolactic fermentation wine is transferred in small wooden barrels of French and Slovenian wood with a 1000-liter capacity, and vats of Slovenian wood (1500 lt), where it undergoes a full ageing process of 26 months before being transferred to stainless steel vats and stored for 1-4 months. In the end, 6 month of bottle.

Tasting notes:

Color: intense and luminous garnet red

Profumo: bouquet rich in personality, notes of fruit in alchool and spicy, liquorice roots, ginger, with the classical mineral nuance and an excellent dash of freshness

Taste: rich, full and round with elegant and fine tannins and a light acid note. Enticing

Gastronomic combination: red meats and wild game

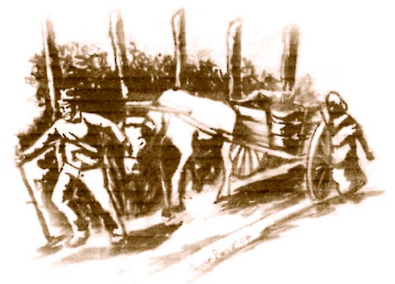
Serving temperature: 18°c

Alcohol content: 14%

Dry extract: 33

Acidity: 6,4

Production: 7.000 bottles



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