
Palás

Barbaresco DOCG



GRAPE VARIETY	nebbiolo
VINEYARDS	Barbaresco and Treiso
SOIL	calcareous clay marl with a good presence of lime and sand
VINEYARDS EXPOSURE	east, south-east
METHOD OF CULTIVATION	Guyot
HARVEST	manual harvest
VINIFICATION	in steel tanks. 13 / 14 days of maceration with the skins, with a soft "shower" system of wetting the cap at a temperature between 32 and 27 °C. Malolactic vat fermentation
REFINEMENT	minimum of 2 years, aged for 18 months in large oak casks before refinement in the bottle
COLOUR	garnet red
NOSE	complex delicate, ethereal with evident notes of small red fruits, green peppercorn and fine spices
TASTE	complex, aristocratic, excellent harmony, with a pleasant fabric of silky tannins
SERVING TEMPERATURE	18 °C
ACCOMPANIES	roasted meats and wild game, hard cheeses
BOTTLE SIZE	0.750 L
CLOSURE	cork