

Lintuito®

Barbaresco DOCG

Area of production:

Neive - Langhe (Piedmont).

Grape variety:

Nebbiolo.

Vinification:

Nebbiolo grapes harvested with perfect ripening conditions after the green harvest. Traditional red method.

Ageing:

Aged of 26 months , from which 9 months in large barrels and French oak tonneaux.

Colour:

Brilliant garnet red and characteristic with light orange reflections after ageing.

Nose:

Ethereal and intense with tobacco, spices and dry figues scents. After the oxigenation it gives dry fruits and jams sensations.

Palate:

Elegant, austere, full-bodied and pleasant with cinchona roots and rhubarb.

Bottle:

burgundy
Limited edition.
Color antique green.

Closure:

Cork single piece.

Sizes available:

Bottle 0,75 L.

Abv:

From 14,00 to 15,00 % depending on the vintage.

