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.

