

MAXIMA



# BARBARESCO

Denominazione di origine controllata e garantita

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<b>SOIL TYPE</b>	Clay and limestone	<b>FACING</b>	South, Southeast
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<b>TRAINING SYSTEM</b>	Classic Guyot
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<b>PRODUCTION</b>	80 q.li/ha
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<b>VINIFICATION</b>	Conducted in stainless steel tanks, with cap system emerged and pomace maceration of about 17 days. The fermentation temperature is controlled and kept around 27 ° C. The malolactic fermentation takes place at the end and finished racking
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<b>AGEING</b>	2 years in oak barrels of 25 hl, then 6 months in bottle
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## ORGANOLEPTIC CHARACTERISTICS

From full color garnet red and bright and features a large and persistent with elegant aromatic notes with dried flowers and tobacco. Harmonious taste and great structure, with elegant notes of dried flowers and tobacco.