



BARBARESCO DOCG RISERVA • TERA MIA



The Nebbiolo Grapes from the Montersino area (San Rocco d'Elvio / Barbaresco) are selected for the Barbaresco Ad Altiora, which is bottled after two years aging in barriques.

Those grapes further age for 24 months in used barrels produce the Barbaresco Tera mia, which thanks to the aging time and the selected wooden casks will give to this type of barbaresco a enrichment of qualities compare to the Barbaresco Tera Mia. Barbaresco Riserva Tera Mia, has an intense garnet-red color with orange rim, a very complex mix of spices, balsamic herbs, tobaccos and liquorices clear "goudron" (tarry) aroma.

The tannic structure present is well mixed and so pleasant with an elegant and profound final taste.

Vine: Nebbiolo 100%

Soil: calcareous

Altitude: 300 m above sea level

Exposure: south

System of vine growth: Guyot

Nr. of vinestocks per hectare: 4000

Return in wine per hectare: 56hl

Vintage: first half of October

Vinification: traditional with maceration

Refinement in wood: 48 months

Refinement in bottle: 12 months

Alcoholic content: 14-14,5%

Sugar: 2 g/l

Extract: 33 g/l

pH: 3,60-3,70

Acidity: 5,50-5,70 g/l

Pairings: The Barbaresco Tera Mia can be matched with red meat, stew meat, mature cheese. Excellent as a "vino da meditazione" (meditation wine).