

BARBARESCO DOCG MONTERSINO 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 **A FEW 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 MonTERSINO Riserva DOCG Tera Mia, has an **INTENSE GARNET-RED** color with **ORANGE RIM**, a very complex **MIX OF SPICES, BALSAMIC ERBS, TOBACCOS** and **LIQUORICES** clear **"GOUDRON"** (tarry) aroma.

The **TANNIC STRUCTURE PRESENT** is well **MIXED** and so **PLEASANT** with an **ELEGANT** and **PRO-FOUND FINAL TASTE**.



VINE:	Nebbiolo
SOIL:	calcareous
ALTITUDE:	300 m above sea level
EXPOSITION:	south
SYSTEM OF VINE GROWTH:	Guyot
NR. OF VINESTOCKS PER HECTARE:	4000
RETURN IN WINE PER HECTARE:	56 hl
VINTAGE:	first half of October
VINIFICATION:	traditional with maceration
REFINEMENT:	in wood
REFINEMENT IN BOTTLE:	12 months
ALCOHOLIC CONTENT:	14 - 14,5 %
SUGAR:	2 g/l
EXTRACT:	28 - 30 g/l
PH:	3,6 - 3,7
ACIDITY:	5,5 - 5,7 g/l

PAIRINGS

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