



CORSINI BARBARESCO DOCG



WINE DESCRIPTION

Araldica Barbaresco Corsini is made with 100% Nebbiolo grapes cultivated on the Langhe hills around the towns of Treiso and Neive in the heart of Barbaresco area. All phases of production, from grape selection through to vinification, blending and bottling are meticulously overseen by Araldica's oenologist Claudio Manera. The name Corsini honors one of the historical vine-growers of Araldica group.

TASTING NOTES

Light red color with garnet reflections. The bouquet on the nose is typical of Barbaresco, with elegant notes of rose petals, tobacco and sweet spices. The palate is rich, full bodied with sweet tannins and a pleasant long finish.

FOOD PAIRING

Ideal with the classic Piemontese cuisine, with meat, game, flavorful dishes and aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard location:	Treiso and Neive
Soil composition:	Limestone and clay
Training method:	Guyot
Exposure:	South- South west
Elevation:	200 - 250 m a.s.l.
Vines/Acre:	4,000- 4,500/Ha
Age:	30 years
Harvest time:	End of September/manual harvest
First vintage:	2000
Production:	40,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless steel tanks
Maceration technique:	On the skins for 10 days/submerged cap
Length of fermentation:	15 days at 25-28 °C
Aging container:	Slavonian oak barrels of 38 Hl
Length of aging:	2 years
Length of bottle aging:	6 months

PRODUCER PROFILE

Araldica group Managing Director:
Claudio Manera
Winemaker: Claudio Manera
Total acreage of vine: 2100 (850 Ha)
Winery Production: 25,000,000 bottles
Region: Piemonte

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	0 g/L
Acidity:	5.6 g/L
Dry extract:	29 g/L

