



BARBARESCO PIO

d.o.c.g.

GRAPE VARIETY: Nebbiolo 100%

VINEYARDS: from our Family-owned vineyards in Treiso (Il Bricco di Treiso, San Stefanetto and Bongiovanni) and in San Rocco Seno d'Elvio (Rocche di Massalupo).

VINIFICATION: the Nebbiolo grapes sourced from multiple vineyards are blended before the fermentation in stainless steel tanks. Long skin contact maceration for 30 days at high temperatures.

AGEING: in big French and Slavonian oak “botti” for at least 2 years; for a small amount in barriques as well.

NOTES: A very classical style Barbaresco: elegance and velvety, with ripe and spicy fruit. Strong tannins, but elegant. Good structure and concentration.

Very long life.

Barbaresco Pio should not be considered as a “regular” Barbaresco!

Our “*multicru*” interpretation represents the classic “formula” used by the ancient Barbaresco families to produce a wine which embraces and combines each of the unique characteristics of the different terroirs of the appellation as a whole.

That’s why we do not consider our Barbaresco Pio, which doesn’t report on the label any indication of a single vineyard, because it is sourced from multiple *terroirs*, a “regular” wine or inferior in quality to a single vineyard one. In order to reinforce our recipe and our philosophy we have decided to write on this label the name used since ever by our devoted public when referring to our Barbaresco: Barolo PIO!

