



# Dezzani Barbaresco “Starde”



**Varietal:** 100% Nebbiolo

**Altitude:** 491 asl

**Appellation:** Barbaresco DOCG

**Acidity :** g/l

**Alcohol %:** 14.5

**Sugar:** g/l

**Production:** cs

**Soil:**

**Tasting Notes:** Its color is garnet red. The bouquet is intense and complex, with notes pointing to ripe red fruit vanilla and spices and a pleasant boisè notes. In the mouth, the wine is warm and harmonious with typical soft and elegant tannins that refine over time.

**Vinification:** This great Barbaresco is made from Nebbiolo grapes from the most prestigious area of Langhe, selected from the villages of Treiso, Barbaresco and Neive. After the manual harvest, vinification takes place at a controlled temperature with about fifteen days of maceration on the skins, and the subsequent malolactic fermentation.

**Aging:** The wine is aged in the traditional oak barrels for twenty-four months.

**Food Pairing:** Barbaresco pairs well with all the typical dishes from Piedmont. Long cooked meats, aged cheese and of course with truffle.



## Accolades

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