



BARBARESCO MARIA DI BRÜN DOCG

Variety: 100% Nebbiolo

Vineyard location and soil: Located in Barbaresco. Soils – called “White marl of Saint Agatha” – in this vineyard go back to the Tortonian-Messinian period, particularly rich in calcareous clay with elements like magnesium and manganese.

Tasting notes: Garnet red in color. Complex and ample nose with aromas of violet and underbrush. Full, velvety and very balanced. Because of its structure and body, it pairs well with meat, game and cheese.

Serve at a temperature of 17 °C (62.6 °F).

Vinification: Maceration lasts about 20 days at a maximum temperature of 30 °C (86 °F). Malolactic fermentation ends before winter is over. Aged 30 months in 25-hl Slavonian oak barrels. A part ages in barrique. Further aged in bottle for at least 12 months.

Alcohol content: 13.5% alcohol by vol.



Azienda Agricola Ca' Rome'

Strada Rabajà, 86/88

12050 BARBARESCO (CN)

Tel. +39.0173.635126 - Fax +39.0173.635175

Mail: info@carome.com

Web: www.carome.com