

ANGELO NEGRO

BASARIN BARBARESCO DOCG

VINEYARD

Grape variety: Nebbiolo

Production area: Neive, cru Basarin

Altitude: 350 m above sea level

Sun exposure: south

Soil: soil of Miocene-Helvetian origin, white, calcareous – marly with sand veins

Breeding system: Guyot

HARVEST

Period: October

Harvest: hand-picking with the 20 kg boxes

VINIFICATION

Maceration: traditional, floating cap for minimum 20 days

Maturation: 26 months between Slavonian oak barrels and bottles

Preservation and endurance: in horizontal bottle position, more than 10 years

SENSORY PROFILE

Classic garnet red color, very intense. Its aroma is precise, it reminds of the fragrance of red fruit, spices and citrus. The taste is well balanced, elegant without excessive tannins, with soft, spicy and mentholated aftertaste.

Serving temperature: 18° C



Angelo Negro s.s.a.

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