



Barbaresco Asili

The Ca' del Baio story started out on this very vineyard, on one of the best-known Crus in the Langa, and this elegant, refined wine encapsulates to perfection the precious fruit grown on our oldest vines.

Denomination: Barbaresco DOCG

Cru: Asili

Location: Village of Barbaresco

Grape-variety: 100% Nebbiolo

Planting of vineyards: between 1957 and 1999

Type of soil: bluish clayey-limestone marl

Position: facing south-west

Harvest: between the end of September and the beginning of October

VINIFICATION AND AGEING

the destemmed and pressed grapes ferment on the skins in heat-controlled steel tanks for 5 to 30 days. The wine then matures in wood for 24 months, partly in oak casks and partly in small French barrels, before continuing its ageing in the bottle for 6 months.

TASTING PROPERTIES

colour bright garnet red, with slight orange tinges; nose intense, with fruity aromas of marasca cherries and hints of violets. Spicy notes of black pepper, liquorice and goudron; taste dry, warm and soft, showing a long, rich, smooth flavour.





PAIRINGS

goes well with braised and stewed red meats, game and very mature cheeses. As time passes, it also becomes a great meditation wine.

Serving temperature: 18°C

STORING

ready to drink as soon as 3 years following the harvest, it gives of its best after 10-15 years – and beyond in great vintages. Cellaring recommended with the bottle lying down in the dark at a constant temperature.

Azienda Agricola Ca' del Baio

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