



# Barbaresco Asili Riserva

Asili is a special hill in Barbaresco where the soil is compact and the sky bestows a different climate every year.

The Grasso family is one of the major owners of this prestigious strip of land and, like the many generations in the past, continues to protect its values and cultivate the Nebbiolo vines with extreme care and dedication, year after year.

After years of stealth experimentation, we are pleased to present the 2011 Barbaresco Asili Riserva. The cornerstones of this highly coveted wine are: the Asili terroir (soil and climate), the Nebbiolo grape variety, and our generations-old vine growing skills, ambition, and values handed down from our founding patriarch, Luigi Grasso, and his son, Ernesto, that drive us to strive for even higher quality goals than those we have already achieved at Cà del Baio.

Denomination: Barbaresco DOCG

Cru: Asili

Production Zone: Municipality of Barbaresco

Grape Variety: 100% Nebbiolo

Vineyard Planting: From 1967 to 1999

Soil Type: Calcareous-chalky bluish marl

Exposure: South and West

Harvest: From the end of September to the beginning of October





#### VINIFICATION AND MATURATION

The crushing of hand-picked grapes that are selected from certain prime micro areas of the Asili cru produces must that ferments during temperature-controlled maceration in wooden vats together with 10% of non-destemmed grapes. During the active fermentation phase, two fillings per day allow for the appropriate extraction of colours and aromas from the skins. The submerged cap method of maceration continues for approximately 45 days. After racking, the wine is left to age for 30 months in second and third passage barriques and, finally, refining in bottles for 12 months before it is released to the market.

#### ORGANOLEPTIC FEATURES

The wine displays a brilliant garnet red colour with shades of orange. The intense nose releases hints of lavender, pine, rose petals, aromatic herbs, spices, and goudron notes. The wine is dry, full-bodied, and warm. It is exceptionally smooth and velvety in the mouth.

#### IDEAL PAIRINGS

The Barbaresco Asili Riserva is ideal for pairing with braised and stewed red meat, game, and aged cheeses. It transforms into a meditation wine over time. Chocolate is an unusual, but surprisingly delightful pairing suggestion.

Recommended Serving Temperature: 18°C (64°F)

#### RECOMMENDED STORAGE

Although this wine is ready to consume upon release to the market, it gradually improves with age, reaching its best potential after 10-20 years. It is recommended to store the bottle lying horizontally in the dark and at a constant temperature.

#### PACKAGING

The Barbaresco Asili Riserva deserves its exclusive label with touches of family graphics from the past. The original single box is environmental-friendly and made of recycled, fire-branded wood.

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