

## San Biagio, Barbaresco, Montersino, 2009, DOCG



<b>Varietal</b>	Nebbiolo 100%
<b>Region</b>	Piedmont, Alba
<b>Harvest Method</b>	Grapes are harvested in October, and the best grapes are selected during picking, and again during crushing operations. In keeping with a strict quality program, the yield per hectare is never higher than 5 tons/hectare.
<b>Vinification</b>	The maceration of the skins lasts around 35 days and takes place in heat-conditioned steel tanks. During this time, the cap is frequently broken, which is essential for the extraction of the finer polyphenols, which give the wine overtones of sweetness and softness.
<b>Aging Process</b>	Aged in small barrels of French oak holding 500 and 700 liters for 15 months, followed by a further 12 months in the bottle.
<b>Aroma</b>	Delicate, with fruity yet ethereal aromas reminiscent of raspberry and violet that combine nicely with richer, more spicy notes including cinnamon, withered flowers, wood, roasted hazelnut and vanilla.
<b>Palate</b>	Structured in the mouth, dry warm with spicy notes, tobacco and vanilla.
<b>Food Pairings</b>	This wine makes a wonderful match (and holds its own) with full-flavored dishes.
<b>Serving Temperature</b>	18°-20°C/64°-67°F
<b>Awards</b>	92 points at FIWC