

Duchessa Lia



BARBARESCO DOCG

PRODUCTION AREA

Hills Of Neive, Treiso and Barbaresco

VARIETAL

100% Nebbiolo grapes
Hand-selected grapes,
manually harvested in October

VINIFICATION

Long period of steeping with skins

MATURATION

One year in chestnut barrels and
one year in oak barrels

BOTTLE REFINEMENT

6 months

COLOR • BOUQUET • FLAVOR

Garnet red and with aging shows orange tints
Pleasantly intense with scents
of flowers, fruit and spices
Dry, robust, velvety and harmonious

COMPLIMENTARY FOODS

Roast beef, hare, cheese,
white truffle fondue