

CASCINA BRUCIATA

BARBARESCO



Fragrant floral aromas, ripe and fleshy, with a delicious medley of juicy plum, black cherry and raspberry scent. Toffee and berries on the palate with a lingering, rich finish.

Color: Red

Grapes: 100% Nebbiolo

Soil: Sandy and calcareous

Age of Vines: 30 Years Old

Altitude: 270 m above sea level

Aspect: South/SouthWest

Training System: Guyot

Yield per HI/Ha: 60 HI/Ha

Fermentation: Spontaneous fermentation with native yeasts in stainless steel tanks for 14-16 days; Spontaneous malolactic fermentation

Aging: 18 Months in old Slavonian Casks, then 12 months of bottle maturation prior to release

Production: 670 Cases

Sustainably Produced ☺

Represented by Soilair Selection

[Sevenfifty.com/cascinabruciatabarbaresco](https://www.sevenfifty.com/cascinabruciatabarbaresco)