

Collina del Sole



BARBARESCO COLLINA DEL SOLE 14,5% cl. 75 V83620075



The Collina del Sole brand collects a special selection of Italian wines from the main wine regions. All of them convey their strong bond with the tradition of the area

Type: Barbaresco DOCG

Production Area: Langhe (Piedmont)

Vine: Nebbiolo

Average production: 4000 plants

Growing system: Gujot

Harvest period: End of September - first days of October

Yield per hectare: 70 q/Ha

Characteristic and production process

Barbaresco is a noble wine that comes from a small area of the Langhe where the vine Nebbiolo is grown. Its great character and unmistakable aromas are due to the clayey and chalky soil of this incomparably beautiful hills.

Organoleptic characteristics

Colour and appearance: Brilliant. Garnet red with ruby nuances

Bouquet: Intense perfume of berries with scents of liquorice and spices. Slightly balsamic.

Taste: Harmonious, elegant, full bodied, with the right amount of tannins.

Chemical characteristics

Alcohol, % vol: 14%

Sugar, g/l <2 g/l

Total acidity, 5,6 g/l

Suggested glass: Ballon

Serving temperature: 16-18 °C.

Serving suggestions: Barbaresco is a meditation wine. It is perfect with truffle and mushroom based dishes, braised meat, ripe cheese and salami.