Villadoria

Barbaresco D.O.C.G

TASTING NOTES

A garnet red color with a delicate, appealing, intense bouquet, reminiscent of violets and dry roses, alcohol soaked cherries, vanilla, tobacco, truffles and pepper. The taste is full, robust, austere but velvety and harmonious.

VINEYARD & PRODUCTION INFO

Vineyard location: Barbaresco, Piedmont, Italy
Soil composition: Clayey limestone soil, packed with tufaceous marls
Vine training method: Guyot
Elevation: 656-1148 FASL
Vines/acre: 4500
Average vine age: 25 years
Production: 50 hl/ha

WINEMAKING & AGING

Varietal composition: 100% Nebbiolo
Fermentation container: Stainless steel
Maceration technique: skin contact for 10 days
Type of aging container: Slavonian oak
Length of aging: Slavonian oak barrels for a minimum 9 months, finshed in steel tanks for a total of 26 months

TECHNICAL DATA

Alcohol: 14% abv
Residual sugar: .5 g/L
Acidity: 5.3g/L

PRODUCER PROFILE

Winemaker: Paola Lanzavecchia
Total acreage of vines: 10 ha
Winery production: Villadoria
Region: Piedmont

REVIEWS

91 pts - Jamessuckling.com - 2020 vintage
94 pts - BTI - 2018 vintage
91 pts - Jamessuckling.com - 2017 vintage
93 pts - BTI - 2016 vintage

FOOD PAIRINGS

Red meats, pot roasts and game-birds such as pheasant and partridge, ripe cheeses. Uncork an hour before serving. Serve at 18-20°C.

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