TENUTA SAN MAURO

BARBARESCO
D.O.C.G.
CANOVA

Vine variety:: 100% Nebbiolo
Production: 6000 bottles per year
Yield per hectare: 45 hl/ha



Vineyard

Geographical location
Neive (Province of Cuneo)
Soil type
Chalky, made of grey-light blue marlstone
Vine growing method
Guyot (vine growing method)
Average vine age
20 years
Average altitude and exposure
350 m a.s.l., South-East and South-West
Special features
Application of integrated pest management and planting density 4,500 vines/ha
Harvest time:
First/second ten days of October

Winemaking and aging

Cellar
Tenuta San Mauro - Neive (province of Cuneo)
Fermentation and Maceration
20 days temperature-controlled stainless steel tanks
Aging
In oak barrels for 16-18 months
Bottling
12-18 months in bottled prior to release
Peculiarities
No filtering or clarifying process before bottling
Availability
3 years after harvest time

Wine description

Colour
Deep ruby red
Bouquet
Ripe red fruit with profound spicy and herby scents with deep cacao notes
Palate
Captivating, full-bodied, with acid and tonic tones balancing each other out, giving the wine a long length lingering in your mouth.
Evolution
20 - 25 years
Pairings
Elaborate and overcooked red meat, wild game and grilled meat **Serving temperature**
17°-18°C
Recommended glass
Grand Ballon

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