

UGO LEQUIO

BARBARESCO GALLINA

2016



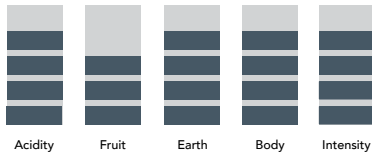
Grape Varieties
100% Nebbiolo



Designation
Barbaresco DOCG



Type
Dry, red wine



Appearance
Medium garnet with orange rim

Nose

Dark red roses, raspberry, white pepper, cherry blossom, potting soil, tobacco, persimmon, leather, mint.

Taste

Good structure, but not too much oak. Fruit is not too ripe. Persistent and enduring over time.

Pairing

Great with stews, braised red meat or game and seasoned cheese.



Soil

Sandstone, sand, high proportion of clay.

Fermentation

Fermentation takes place in temperature controlled stainless steel tanks. 15 – 18 days of maceration.

Aging

20 months in 2500 liter oak casks, then a further 6 months aging in bottle.

Alcohol

15%

Critics Score

91 Points



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