

Barbaresco Lorens Doca



PRODUCTION AREA The grapes come exclusively from its

own vineyards, located in the

municipality of Treiso

GRAPES 100% Nebbiolo grapes, thinned veraison

HARVEST Manual, in boxes

VINIFICATION Soft pressing, maceration at controlled

temperature for about 25 days

AGEING 24 months in barriques and 12 months in

bottle

COLOR Ruby red color with garnet

AROMA Scent of great complexity and finesse,

elegant with hints of ripe plum, licorice

and violet well harmonized

TASTE Full, richly structured and harmonious,

long tasté-olfactory

FOOD PAIRING Game Meat, preparations with truffles

and mature cheeses

TEMPERATURE For a tasting optimal serving

temperature of 16° C