



I classici

BARBARESCO DOCG VANOTU



Site: the Cascina Vanotu extends over three Barbaresco districts: Treiso, Barbaresco (where we also own a small farm house) and Neive

Variety: Nebbiolo 100%

Year of Planting: 1964

Density of plants per hectare: 4000

First year of production: 1960

CHARACTERISTICS:

Vanotu is the diminutive in Piedmontese dialect of Giovanni, Giorgio's grandfather and previous owner of this vineyard. Therefore it is a part of our winery to which we are very fond of. Thanks to the particular climate and exposure of this vineyard we can obtain even in poor vintages great character and personality wines.

WINE MAKING TECHNIQUES:

produced through modern and innovative methods (controlled temperatures, mechanical automatic timed and planned mixing) trying to take into the bottle the maximum exaltation of the varietal characteristics of Nebbiolo grapes. Aged for 20/22 months in barriques (80% of them are new) then 9 months in bottles we are creating concentration, fruit, soft tannic complexity. Our aim is to make an innovative wine trying to maintain and exalt the great qualities of Nebbiolo. The first bottled vintage was in 1960.

TASTING SHEET:

intense wide ruby colour, it expresses fruity notes of raspberry and cherry matched and well harmonized with persuasive woody notes of vanilla. The aromatic framework besides the typical notes of rose is completed by of sage, mint, thyme, camomile constant over the years: a real trademark for this soil. In the mouth velvety ample and fills up with sweet and lasting tannins. The great polyphenolic structure of Nebbiolo and the right acid tannic balance of this wine are synonymous long lasting wine.