

**BARBARESCO DOCG – PRODUTTORI DEL BARBARESCO S.A.C. –
BARBARESCO – ITALIA – IMBOTTIGLIATO ALL’ORIGINE DAI
PRODUTTORI 2006 14%**

www.produttoridelbarbaresco.com

VISUAL ANALYSIS: limpid, garnet and body structured.

OLFACTORY ANALYSIS: musk, strawberry, dried rose, mentolathed, vegetal note, nuts and carob.

GUSTATIVE ANALYSIS: the elegant tannin dries the mouth, the alcohol sensation is consisting of a low alcohol content and the final is represented by a bitterish tendency and an astringent feeling that make ideal this wine for a succulent meat. The intense aromatic persistence is 5 seconds.

WINE-FOOD COMBINATION: braised beef with Barbaresco wine

- The succulence of the meat is counterbalancing the astringency of the tannins
- The succulence of the meat is in contrast with the dryness of the alcoholic sensation
- The sweet tendency of the meat is counting the bitterish tendency of the tannin
- The structure of the recipe is neutralizing the structure of the wine

MY PERSONAL OPINION: within 2 or 3 years the tannin will be more relaxed and the wine could be much more elegant, so it is worth to buy the bottle and age it in the cellar to achieve new emotions in the moment of tasting.