

**BARBARESCO DOCG – UMBERTO FIORE DAL 1880 – ANTICA CASA  
VINICOLA – IMBOTTIGLIATO DA GHEMME SAS – FARIGLIANO –  
ITALIA 2004 13,5 %**

**VISUAL ANALYSIS:** limpid, garnet and quite flowing.

**OLFACTORY ANALYSIS:** strawberry, vanilla, ivy, wood and flourishing rose.

**GUSTATIVE ANALYSIS:** dry and wood flavoured in the first moment; secondly, mineral notes and alcoholic dryness are dominating the palate and later the sensation of strawberry and wood complete the gustative exam. The gustative persistence is about 3-4 seconds.

**WINE-FOOD COMBINATION:** formai de mut

- The sweet tendency of the cheese is counterbalancing the mineral salts of the wine
- The succulence of the cheese is in contrast with the dryness of the wine
- The structure of the cheese is balancing the body of the wine
- The olfactory-gustative persistence of the cheese is weighing the aromatic intense persistence of the wine

**MY PERSONAL OPINION:** it is not so easy to identify, in this wine, the Barbaresco characteristics, but it is a good wine and very pleasant in the suggested wine-food combination.