

Orlando Abrigo

Barbaresco 'Meruzzano' DOCG

The Meruzzano Me. GA (Italian equivalent of a French Cru) is the second largest cru in the Barbaresco growing area. The vineyards are between 15 and 25 years old, and produce a wine which is fresh and fruity right from the outset, with tannins that are fine and immediately noble.

Varietals:

100% Nebbiolo

Tasting Notes:

Ruby red in color with an elegant bouquet of sweet and sour cherries. Well-balanced with good acidity, this wine will age nicely, but is also ready to consume upon release. Enjoy on its own or with pasta and lamb dishes.

Vineyards:

Region:	Treiso, Piedmont, Italy
Name:	Meruzzano
Size:	2.8 hectares
Source:	Estate Owned
Planting Density:	4500 vines/hectare
Soil Composition:	Limestone & Clay
Year Planted:	1991
Elevation:	380 - 400 meters
Exposure:	Southwest & Southeast

Winemaking:

Harvest:	Hand-harvested in late-September
Fermentation:	Soft pressing of the grapes, followed by maceration on the skins for 20 - 25 days at a maximum temperature of 30°C.

Aging:	The wine is drawn off and racked into large wood Tonneaux of 500 liters where it matures for 12 to 15 months before spending an additional 4 to 6 months in bottle.
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Technical Data:

Alcohol:	14.5%
Dry Extract:	29 grams/liter
Acidity:	5.5 grams/liter

Production Quantity:	15,500 bottles
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