



CA' DEL BAI0 BARBARESCO ASILI

The story of Ca' del Baio began on this very vineyard, on one of the best-known Crus in the Langhe. This is a sensual, elegant wine with floral aromatics, silky fruit, mint and sweet red berries all woven together. Expressive, the palate is rich and full-bodied and encapsulates to perfection the precious fruit grown on these old vines.

CLASSIFICATION:	Barbaresco DOCG
GRAPE VARIETAL:	100% Nebbiolo
SOILS:	Calcareous blue marl
WINE PRODUCING AREA:	Barbaresco. South-west facing.
YEARS VINES PLANTED:	Between 1957 and 1999
HARVESTING PERIOD:	Manual harvest, between end of September and beginning of October
WINEMAKING:	Depending on the vintage, 25 - 30% sees whole cluster pressing. The remaining grapes are de-stemmed and pressed. Fermentation on the skins in heat-controlled stainless steel tanks for 5 to 30 days.
AGING:	The wine matures in wood for 24 months, a portion in botti grandi and the remainder in French barriques. Bottle-aged for six months.

