



BARBARESCO DOCG ARGÈ

This wine tells the story of Armando and Gemma, and so their names come together to identify the wine from which everything started: our traditional Barba-resco. It contains the strength of the Piazza spouses, the balance of a couple who is divided between family and work as well as the longevity guaranteed by solid unions, made up of compromises to harmonize different characters. Barbaresco Argè is indeed the result of the blend of various vineyards located between San Rocco Seno d'Elvio and Treiso, two areas so close but different, joined in an harmonious sip which maintains the typical structure of Barbaresco.



Vineyards: Various, located on the hills of

San Rocco Seno d'Elvio and Treiso

Varietal composition: 100% Nebbiolo

Harvest period: First half of October

Vinification and ageing: Crushing of the grapes, fermentation and maceration in stainless steel.

The wine evolves for at least 9 months, in large oak casks. Several months follow in the bottle, stored horizontally in underground cellars.

Alcohol: 13,5-14,5%

Color: Intense ruby red with garnet highlights.

Nose: Fruity notes of red berries, cherries in alcohol and jam; flowery hints of withered violets and spices.

Taste: Warm and dry, quite tannic and long aromatic finish.

Food pairings: Goes well with both pasta dishes and well-structured, complex mains.