

TORLASCO

ITALIA



"Rest well and not too much, this is the secret!"

The year 1894 is one of the memorable historical dates for the village called **Barbaresco**, for Piedmont and for worldwide lovers of high quality of red wine.

In that year Domizio Cavazza the director of the royal school of wine in Alba bought **Barbaresco's** castle with the ownership in Pora and Ovello. In the same year during the autumn Domizio Cavazza found "**Barbaresco's** wine cellars" and he gathered around himself a dozen of local vineyard owners.

One of the local producers joined the "**Barbaresco's** castle" with his cousin **Angelo Nebbia**, emeritus professor of Philosophy at University Sorbona in Paris and honorary professor in a course of Agriculture and Enology at the ancient University in Turin. The meeting between Domizio Cavazza and Angelo Nebbia was really lucky for the world of wine.

Angelo Nebbia knew in depth all territories and the most important wines in the world and while he was speaking about the special qualities of Nebbiolo grapes that growing in the territories of **Barbaresco**, he said an important thing: "Remarry well and not too much, this is the secret". Angelo Nebbia realized and theorised in that sentence a sensation which many producers in that area haven't been able to shape: the Nebbiolo in the territories of **Barbaresco** is special and if you remarry it for two years and not more you will make a unique red wine in the world. From that day **Angelo Nebbia** became the **professor Barbaròt** and because he had a long beard the **professor Barbaròt**.

Thanks to **Prof. Barbaròt** was born the new method for the vinification of **Nebbiolo** and the wine **Barbaresco** was approached at the already famous **Barolo** and was appreciate in Italy and in the world. Immediately the wine **Barbaresco** demonstrated an important structure and a great character with a strong and harmonic personality.

Today the labels of **Barbaresco Torlasco** depict a caricature of the eccentric Angelo Nebbia "**Prof. Barbaròt**" skilfully drawn by a local artist.

*"Rest well and not too much,
this is the secret!"*

*Prof
Barbaròt*



TORLASCO

BARBARESCO

GRAPE VARIETY: 100% Nebbiolo.

GROWING AREA: Vineyards in Barbaresco.

SOIL: Calcareous-chalky.

BREEDING METHOD: Guyot.

EXPOSURE: South-East.

AGRICULTURAL NOTES: Thinning-out of grapes right after veraison period.

HARVESTING METHOD: Hand picking.

HARVEST PERIOD: Second half of October.

VINIFICATION: Red traditional, destemming and crushing, primary fermentation with maceration on the skins (leave skins in contact with the juice) Following malolactic fermentation. Refinement in oak barrel for 2 years.

TARGET: Have an upscaled Barbaresco, refined, harmonious and balanced, preserving the main features of the original vine.

TECHNICAL INFORMATION

ALCOHOL: 13,5% vol

TOTAL ACIDITY: 5 g/l in as tartarico

SENSORIAL PROFILE

COLOUR: Garnet red with orange reflections.

BOUQUET: Elegant, full, intense, ethereal, with balsamic and spicy notes and hints of violet.

PALATE: Soft, dry, with velvety tannins. The long and persistent closing corresponds to the olfactory sensations.

SERVING TEMPERATURE: 16-18°C