



SANAVENTO

Barbaresco docg 2021



WINEMAKER'S NOTE

COLOUR: deep ruby red with garnet hues.
NOSE: wide, intense and pleasant bouquet with scent of liquorice and tobacco, spices, leather and faded roses.
PALATE: fine, velvety, medium to full bodied and very well balanced with silky tannins and elegant finish.

FOOD PAIRING

It pairs with hunting game, roasts, mature cheeses and truffle dishes.

CHARACTER

Young	○ ○ ○ ○ ○	○	Aged
Light	○ ○ ○ ○ ○	○	Full bodied
Sweet	○ ○ ○ ○ ○	○	Dry
No oak	○ ○ ○ ○ ○	○	Oak

Serving temperature
16 - 18 °

Wine maker
Paolo Giacosa

Growing area
Barbaresco, Neive, Alba, Treiso

Grapes
100% Nebbiolo

Harvest
100% by hand

Alcohol
14%



GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating table and chilled with carbonic snow to avoid oxidation and reduce considerably the use of sulphur. After destemming, berries are hand-sorted on a second vibrating table and finally softly crushed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

WINE MAKING

The must is cooled to preserve its best characters before fermentation in stainless steel vats at controlled temperature. The maceration is long acting using délestage and, partially, submerged cap technique for over 20 days.

OAK REFINEMENT

The ageing of 20 months is made in medium size oak casks (2500-4000 litres).

Cellaring

10 - 15 years

Exposure

S, SO

Vines age

20 - 25 years

Soil

Clay-limestone

Training system

Guyot

Farming practices

Sustainable

VINTAGE 2021

The vintage began with a mild and a long winter with little rainfall. Budding started in early April, followed by some night frosts. The month ended with temperatures below the average and well distributed rainfall. May was characterized by cool temperatures and frequent rains. June and July were hot and with little rainfall. The development of the vineyard was delayed compared to 2020. In August there were no heat waves. The harvest began on 29th August with the first parcel of Alta Langa and continued at a regular pace along with all the other grapes. Yields per hectare were below the average. The grapes were healthy and with perfect ripening parameters and surprisingly balanced in acidity.

THE DIFFERENCE IS

Sanavento is appreciated for its harmony and elegance due to silky tannins and soft acidity. Thanks to the careful handling during the fermentation process, the grape characters are perfectly included in the power of the wine. Sanavento results in a compelling, rich and outstanding Barbaresco.