

Cascina Luisin[®]
dal 1913

BARBARESCO PAOLIN

Average age of productive vines: 65 years.

Exposure: South.

Comune: Neive.

Altitude: 270 mt.

Growing Method: Traditional Guyot.

Grape yield: 40 quintals per hectare.



Grape variety: 100% Nebbiolo.

Harvest date: mid-October.

Vinification and fermentation: approximate 40 days in cement cisterns. First 8 days with frequent racking for strong extraction. During the remaining days the wine rests gently for optimal extraction of noble tannins which is important for a good development and ageing. Malolactic fermentation and maturation in 30 hl Slavonian wood barrels providing for structure, elegance and characteristics Nebbiolo austerity.

Aging: 30 months in bottles.

NB: the Barbaresco Sorì Paolin is vinified in the same manner as the Barbaresco Rabajà in order to emphasize and maintain the tiny natural differences.

AZIENDA AGRICOLA CASCINA LUISIN
VIA RABAJÀ, 34 BARBARESCO (CN) ITALIA TEL. 0173.635154
www.cascinaluisin.it

LANGHE - PIEMONTE - ITALIA

