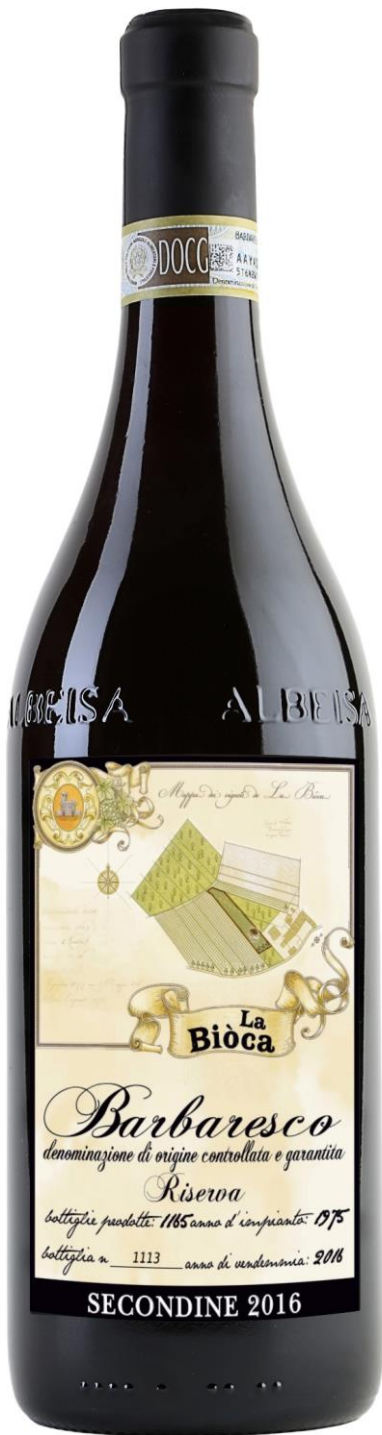


TECHNICAL SHEET



Name: **Secondine**

Denomination: Barbaresco DOCG

Variety: Nebbiolo 100%

Harvest: manual in cases

Vinification: destemming & cold maceration for about 3 days, vinification in vertical French oak tonneau for 6 days with no temperature control. The cap was worked with regular punch-downs and manual pump-overs. Forstfermentation maceration for about 14 days.

FML: in steel tanks

Ageing: minimum 9 months in oak barrels

Production: about 700-900 bottles a year

Tasting notes:

Colour: red granate

Bouquet: intense and characteristic

Taste: dry, full, harmonious

Service temperature: 18-20°C

Recommended pairings: it goes well with local dishes based on truffles, red meat, seasoned / spicy cheeses.

The name: the name of the cru from which it comes

La Biòca S.r.l. agricola

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