

BALBI SOPRANI

Style and nobility: great doc and docg wines from the piedmont region



BALBI SOPRANI Barbaresco

Denominazione di Origine Controllata e Garantita

Dalle colline delle Langhe attraversate dal Tanaro dove si coltiva il vitigno nebbiolo, nasce il Barbaresco. Un vino dal caldo colore rosso granato, le cui sfumature rubine degli anni giovanili si fondono con i bagliori arancioni dell'invecchiamento. Il profumo evoca fiori e frutti, con piacevoli sentori di spezie che rendono il Barbaresco un vino speciale. Gentile e allo stesso tempo robusto, giustamente tannico con una struttura acido-alcolica pronunciata e armonica, è un vino di grandi risorse capace di accompagnare primi piatti, arrosti, selvaggina e formaggi saporiti, ogni volta con una nuova delicatezza e una straordinaria raffinatezza. Aprire 2 ore prima di servire a temperatura ambiente 18-22°C.

Imbottigliato da Corte dei Balbi Soprani Srl
S. Stefano Belbo - Italia
www.balbisoprani.it

0,75 l e

14% VOL

PRODOTTO
IN ITALIA

Contiene Solfiti



Barbaresco comes from the nebbiolo grapes grown in the area enclosed by Barbaresco, Neive and Treiso: ancient, small villages of the Langhe, in the Cuneo Province. The peculiar sensitivity of the Nebbiolo vine to the climate of this area produces a very different wine from the one obtained from the same grapes, cultivated elsewhere. Barbaresco has an alcoholic content of at least 12.5 degrees and, before being marketed, it is aged for not less than 26 months, half of which in a barrel.

VINE: Nebbiolo. The fruit is medium-large and pyramidal in shape, with slightly oval purple red grapes.

COLOUR: Garnet red, it shows orange hues with ageing.

BOUQUET: Ethereal, pleasantly intense; it is reminiscent of flowers, fruits and spices.

TASTE: Soft and at the same time robust, austere, yet velvety and harmonic.

ALCOHOLIC CONTENT: 14% Vol.

MATCHINGS: A perfect accompaniment for risotto or pasta, roasted meats, game and flavourful cheeses. Superlative with white truffle on fondue.

SERVING TEMPERATURE: It is advisable to decant it 2 hours before serving at room temperature (18-22°)

UNIT DETAIL

| | |
|--------------------|----------------------|
| PRODUCT NAME: | Barbaresco DOCG |
| PRODUCT CODE: | CB103 |
| EAN CODE: | 8000548990131 |
| CURRENT VINTAGE: | 2010 |
| BOTTLE: | Bordolese Europea Ag |
| BOTTLE WEIGHT: | 600 G |
| NET CONTENT: | 750 ml |
| UNIT GROSS WEIGHT: | 1,360 g |
| HEIGHT: | 31,50 cm |
| WIDTH: | 7,50 cm |
| CLOSURE: | Natural Cork |
| ALCOHOLIC CONTENT: | 14% |
| RESIDUAL SUGAR: | 0 g/l |
| TOTAL ACIDITY: | 5,6 g/l |

CARTON DETAIL

| | |
|-----------------------|---------------------|
| EAN CODE: | 8000548990469 |
| CONTENT: | 6 bottles |
| GROSS WEIGHT: | 8,5 kg |
| HEIGHT: | 32,50 cm |
| WIDTH: | 23,50 cm |
| LENGTH: | 16,50 cm |
| N. CASES PER LAYER: | 24 |
| N. LAYERS PER PALLET: | 5 |
| N. CASES PER PALLET: | 120 |
| PALLET: | EPAL (80cm X 120cm) |
| HEIGHT OF PALLET: | 176,00 cm |

PACKAGING WASTE DETAIL

| 6 BOTTLES CASE | | |
|----------------|-------------------|----------|
| ORIGIN | MATERIAL | WEIGHT |
| BOTTLE | glass | 3600 g |
| CLOSURE | cork | 36 g |
| CAPSULE | pvc | 4,8 g |
| LABEL | paper | 6 g |
| CASE | cardboard | 340 g |
| PALLET | | |
| ORIGIN | MATERIAL | WEIGHT |
| BOTTLE | glass | 432 kg |
| CLOSURE | cork | 4,32 kg |
| CAPSULE | pvc | 0,576 kg |
| LABEL | paper | 0,72 kg |
| CASE | cardboard | 40,8 kg |
| PALLET | wood | 15 kg |
| PLASTIC WRAP | polyethylene film | 0,225 kg |
| TIER SHEET (2) | cardboard | 0,84 kg |

FOR FURTHER INFORMATION: export@capetta.it

The Great Red Wines Collection