



ENOCLASSICA

selection

Barbaresco DOCG

Producer La Ganghija

Winemaker Enzo Rapalino

Estate Founded 2004

Country Italy

Region Piemonte

Appellation Barbaresco DOCG (Treiso)

Grape Varietal 100 % Nebbiolo

Soil Composition Sandy and rocky soils with limestone

Elevation 280-300 Meters

Fermentation Method Stainless Steel for 2 weeks of fermentation, followed by an additional week of maceration.

Aging Oak barrels for 18 months and 12 months in bottle prior to release

Alcohol Content 14%

Tasting Notes Complex notes of black cherry and licorice combine with spicy hints of vanilla. The palate is austere, enveloping, and persistent with a pleasing freshness on the finish.

