



# Barbaresco Nervo



## CURRENT VINTAGE - 2021

### GRAPE VARIETAL

100% Nebbiolo.

**MUNICIPALITY** Treiso

**ALTITUDE** 350 m

**EXPOSURE** South – East

**TERRAIN** Lequio origin, with marlelayers and sand. Soil with sub-alkaline reaction, with presence of magnesium, calcium and iron.

### IN THE VINEYARD

Mid-October, manual harvest

### IN THE CELLAR

After the stalk and grape seeds removal and pressing the fermentation takes place at controlled temperatures (28-30°C) in steel tanks. Maceration for 20 days, malolactic is completed.

**AGEING** oak casks from Slavonia/Hungary/Switzerland.

**CLOSURE** Natural Cork

### DISTINCTIVE FEATURES

Surrounded for three quarters by the wood of Mazzalupo, under the fortress of Treiso, the vineyard is located in a context of good biodiversity. The plot of Nervo appears on the municipal maps dated 1906, as evidence of presence of the vineyard in this area in the past times. The hill, in even more ancient times, was "protected" by anthropomorphic stones, depicting human faces, found in among the rows.

### SERVING TEMPERATURE

17°C

**PAIRINGS** ossobuco, rabbit, aged cheese, gnocchi al castelmagno

**OUR APPROACH** In 2011 we started to think and act organic in the vineyards (officially certified since 2016). In 2015 our evolution continued with the introduction of a Biodynamic approach to the entire property. Key changes to improve the ecosystem include, adding trees and plants in the vineyards, introducing a green garden, and building birdhouses. While we have always sought balance in the vineyards, we now look for it in every part of our environment. For us, that means no chemical weeding, no systemic anti-parasite treatments, and no chemical fertilization. In addition, we plant barley, oats, and clover between the vines to revitalize the soil. To keep soft the soil not to stress the roots of the vines. We use corroborates to reduce chemical treatments and we even make our own compost. To promote as much biodiversity as possible we practice farming diversification by incorporating other crops. Finally, we always bottle with the energy of the waning moon.

