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Experience Italy in a Wine glass



Barlàn Colline Novaresi Rosé DOC

A unique rosé made from pure Nebbiolo grapes, which are remarkably suited to the task, thanks to their high acidity and aromatic concentration. The name – Barlàn – is inspired by a traditional carnival character from the village of Ghemme.

Wine exported to: USA

Most recent awards

JAMES SUCKLING: 91



Winemaking and Aging

Grape Varieties:

100% Nebbiolo

Fermentation container:	Stainless steel
Fermentation temperature:	14-15 °C (57.2-59 °F)
Malolactic fermentation:	No
Aging containers:	Stainless steel
Bottling period:	Early October
Aging before bottling:	5 months
Aging in bottle:	1 month
Closure:	Natural cork

Vineyard

Organic:	Sustainable Farming
Vineyard location:	A portion of a vineyard located in the Maretta area, located in the Ghemme DOC area
Vineyard size:	4 hectares (10 acres)
Soil composition:	Fluvial/Alluvial and clay
Vine training:	Guyot
Total yearly production (in bottles):	20,000

Tasting Notes and Food Pairings

Tasting notes:	Misty rose pink in color with golden hues. The nose is fragrant, with floral and fruity notes. On the palate, the wine is fresh, well-balanced and powerfully elegant despite its youth
Serving temperature:	Best served at 10 °C (50 °F)

Food pairings:	Very versatile, great with a variety of dishes. Delicate in flavor and aromas, it will not overpower but has sufficient structure to be drunk with rich and spicy food as a refreshing accompaniment.
Aging potential:	1-2 years
Winemaker:	Mattia Donna