



EMPSON & CO.
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

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|---------------------------|-----------------------|
| 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

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| Organic: | Sustainable Farming |
| Vineyard location: | A portion of a vineyard located in the Marettia 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

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| 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