



Barbaresco Meruzzano Azienda Orlando Abrigo



Wine: Barbaresco DOCG

Grape varietal: 100% Nebbiolo

Wine Description: Ruby red; bouquet packed with great elegance, and hinting at red fruit such as sweet and sour cherries. Well-balanced, dry taste, already very appealing the first year after its release.

We recommend serving at a temperature of 16-18°C.

Producer – Winery/Brand: Orlando Abrigo

Geographical region: Piemonte – Italy

Winemaking Details: Soft pressing of the grapes, followed by maceration on the skins for 10-15 days at a maximum temperature of 30°C. The wine is then drawn off and racked into wood tonneaux of 600 liters where it matures for 12/15 months. The wine is bottled without filtration.

Store lying down in cool surroundings. Alc. 13.5%

Food recommendations: Great with seasonal cheeses, roasted and grilled meats, specially red and game.



Nebbiolo Langhe Settevie Azienda Orlando Abrigo



Wine: Langhe Nebbiolo DOCG - *SETTEVIE*

Grape varietal: 85 – 90% of Nebbiolo and 15-10% of Barbera.

Producer – Winery/Brand: Orlando Abrigo

Geographical region: Piemonte – Italy

Wine Description: Settevie - the meeting point of no fewer than seven roads - is the old name for the hamlet where the winery is located. The wine's style is contemporary: deep ruby red, with elegant aromas recalling raspberries when it is young, while after maturing in wood its bouquet becomes more balanced and refined. Opening recommended two to six years after the vintage, though it can be kept longer.

Winemaking Details: Soft pressing, on-skins maceration for 7-9 days, and breaking up of the cap with pumping over of the must. The wine is then matured in wood: in barrique for Barbera and in Slavonian oak casks holding 20/30 hl for Nebbiolo, for 12-15 months.

Food recommendations: Perfect with cured meats, soups and main courses featuring chicken and white meats.