

OVERVIEW



The star grape variety of Piedmont is Nebbiolo, and one of the finest expressions of Nebbiolo comes from the town of Barbaresco and its neighboring communes Neive and Treiso, which collectively comprise Barbaresco DOCG. The wines from this denomination, all made with 100% Nebbiolo, are universally considered to be among the best that Italy has to offer. Barbaresco is inevitably compared with the great nearby denomination of Barolo, and most experts would agree that Barbaresco at its prime is on a par with Barolo at its prime, a bit more refined and not as muscular. Barbaresco's prime comes earlier than that of Barolo, however, which is a good thing for those who prefer to drink their wines rather than to look at them. The Nebbiolo of Barbaresco is not as tannic and the wines are normally not aged as long as those of Barolo as little as 2 years compared to 3 for Barolo which makes them ready to drink at a younger age. A riserva from Barbaresco, on the other hand, is aged for at least 4 years and is perhaps more like Barolo in personality. Nine months or more of wood aging is obligatory as well for all Barbarescos. The Barbaresco vineyard area has been divided up into 66 parcels often called crus (or MeGAs, using the Italian acronym) that can be named on a label if all the grapes are from that parcel. Well-known crus include Asili, Martinenga, Pora, Rabajà, and Ronchi.