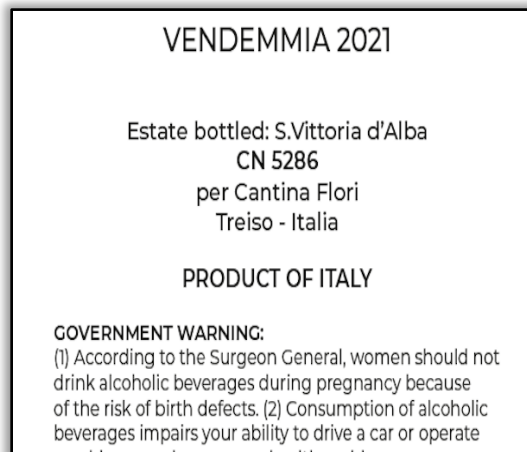


mary taylor wine

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Barbaresco



Cantina Flori was born from a genuine passion for viticulture passed down through four generations. The winery is located in the hills of Treiso, a small village in the province of Cuneo, and produces the traditional wines of the area: Langhe Nebbiolo, Barbaresco, Dolcetto d'Alba, and Langhe Arneis.

The cultivation of the vineyards has always been carried out with a deep respect for nature, using the best low-impact technologies to minimize environmental harm. They are also certified under the SQNPI (National Quality System of Integrated Production), a production method that ensures the quality of our products exceeds commercial standards.

This Barbaresco is a classic expression of Nebbiolo, embodying the elegance and depth of one of Piedmont's most celebrated wines. Its striking ruby red color, with violet hues, signals both youthful vibrancy and aging potential.

The wine is ethereal and intense, with a complex mix of fruity and floral aromas, including rich notes of cherry jam and subtle herbal undertones. On the palate, it is full-bodied and well-structured, with fine tannins and lively acidity typical of Nebbiolo. Hand-harvested and fermented in stainless steel, the wine is aged for 12 months in large Slavonian oak barrels, where it develops a harmonious integration of oak that enhances its smooth texture and depth

Size: 750ml

Appellation: Barbaresco DOCG

Soil Type: Marine origin, mix of sand and calcareous marl

Varieties: Nebbiolo

Age of Vines:

Farming: Organic

Alcohol: 14%

Aging Details: Stainless Steel, 12 months in Slavonian oak barrels

