

Name | **Barbaresco**
 Country of origin | **Italy**
 Country | **Thailand**

Date of registration

18/09/2013



Source: Consorzio di tutela Barolo Barbaresco Alba Langhe e Roero and Google

Main characteristics/features

Barbaresco is made entirely from Nebbiolo grapes and its intense and brilliant colour ranges from ruby to garnet red. Its bouquet combines fruit, including raspberries and red berries, geraniums and violets, as well as green pepper, cinnamon, nutmeg, hay wood, toasted hazelnuts, vanilla and even aniseed. This wine can be divided into two appellations, Barbaresco and Barbaresco *Riserva*.

Production/processing

Nebbiolo grapes are used to produce Barbaresco. The vines are generally grown on limestone-rich marl soils. The hillside vineyards are no more than 550 metres above sea level, usually on south-facing slopes where exposure to sunlight is best. Planting methods are in line with traditions that have been passed on from generation to generation. The number of grapes is controlled to meet the designated criteria.

The maximum grape yield in kg per hectare and the yield in litres of wine per hectare are controlled and wine produced at the end of aging must not exceed these designated levels. If they do exceed these levels, the Geographical Indication name cannot be used. Aging must take place according to the following minimum periods: Barbaresco must be aged for at least two years in oak — after aging for four years, the title 'Riserva' can be applied. It is best when aged from five to ten years but may be even longer living.

Geographical area

The production area includes the entire territory of the villages of Barbaresco, Treiso and Neive and part of the territory of the Alba municipality. The climate of Barbaresco is warmer, drier and milder than its neighbour Barolo, which means its grapes tend to ripen earlier.

Link between product and territory

Piemonte comes from Italian, which means 'the foot of the hill'. The area is adjacent to the Alps and the Apennines. The geography and climate of the designated planting area for Nebbiolo ensure an ideal grape-growing mesoclimate that will produce Barbaresco wine with the aroma, fragrance and taste that make it internationally renowned.

This area has been producing wine for a long time, since the Phoenicians first arrived bringing their knowledge on wine production. Barbaresco was protected in Italy by DOC (*Denominazione di Origine Controllata*, or 'controlled designation of origin') status, from 1966 until it was awarded its DOCG (*Denominazione di Origine Controllata e Garantita* or 'controlled and guaranteed designation of origin') classification in 1980.

Publication in the Official Gazette

Competent Authority

Department of Intellectual Property

GI right holder/GI association

Consorzio di tutela Barolo Barbaresco Alba Langhe e Roero

Contact information

Corso Enotria, 2/c - Ampelion - 12051 Alba (Cn) Italy

Type of product

Wine

Control body

Consorzio di tutela Barolo Barbaresco Alba Langhe e Roero

File number

52200063

Websites

<http://www.langhevini.it/>