

Nemesys Barbera d'Asti

Piedmontese Barbera's, which range in style from the rustic to the elegant, have in recent years benefited from the renewed focus on quality over quantity. Roberto Urscheler is no stranger to this concept and his passion for producing quality wine will be evident when you taste this easy drinking though full bodied red wine. Good wine depends on several factors but the basic starting point is a good marriage between the terroir and the cru [the land and the grape]. Even when this partnership is perfect, producers have to decide on a good balance between quantity and quality of yields. Roberto's policy is to curb yields and increase the quality of the extract. Every year Roberto Urscheler, after a double selection - firstly in July, when the smallest bunches are cut off and then directly during harvest - picks the best Barbera grapes from his "Sori", the top of the hill, a location ideally situated in terms of sun exposition, and blessed with a perfect microclimate. Moreover, since 1996 his vineyards, like others in northwest Italy have enjoyed an uninterrupted string of good to great vintages. This has made it possible for him to produce 'Nemesys', a high quality Barbera d'Asti D.O.C which we now are able to offer you at a very reasonable price.

Tasting Notes

Nemesys is a velvety, deep ruby red coloured, dry and fruity Barbera d'Asti. It is pleasantly strong, well balanced with scents of red-berries, liquorice, coffee beans and cacao, with a great finishing. We highly recommend it with fine seasonal Mediterranean cuisine, or with Italian traditional cooking such as "agnolotti", pasta, spicy cheeses. If you haven't tried pairing a good Barbera with a barbecue before, we highly recommend you fire-up the grill, put on the burgers, and open a bottle of Nemesys.

Serving Note: To enjoy this young Barbera at its best, oxygenation is necessary for releasing its aroma's and bouquet. It is best therefore to decant at least an hour before drinking. Alternatively, just uncork, pour off a sip to increase the exposed surface area, and let it sit at room temperature for an hour.

Variety of grapes	100% Barbera double selection
Production area	Mombaruzzo
Appellation	D.O.C.
Alc. Vol.	14.00%
Soil	calcareous, clayey
Harvesting	Mid-End September
Fermentation	8 – 10 days
Ageing	no



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