



TENUTA SAN MAURO

BARBARESCO

D.O.C.G.

CANOVA RISERVA

Vine variety: 100% Nebbiolo

Production: 4000 bottles per year.

Not always

Yield per hectare: 40 hl/ha



Vineyard

Geographical location

Vigna Canova - Neive (province of Cuneo)

Soil type

Chalky, made of grey-light blue marlstone

Vine growing method

Guyot (vine growing method)

Average vine age

30 years

Average altitude and exposure

350 m a.s.l., South-West

Special features

Application of integrated pest management and planting density 4,00 vines/ha

Harvest time

First/second ten days of October

Winemaking and aging

Cellar

Tenuta San Mauro - Neive (province of Cuneo)

Fermentation and Maceration

20 days temperature-controlled stainless steel tanks

Aging

In oak barrels for 24 months

Bottling

24 months in bottle prior to release

Peculiarities

No filtering or clarifying process before bottling

Availability

5 years after harvest time

Wine description

Colour

Deep ruby red

Bouquet

Ripe red fruit with intense scents of spices, herbs and dried flowers, with profound notes of cacao, truffle, hazelnut, etc.

Palate

Structured, warm, with a long length for being so highly full-bodied.

Elegant and delicate tannins. Persuasive

Evolution

25-30 years

Pairings

Elaborate and overcooked red meat, wild game, grilled and stewed meat

Serving temperature

17°-18°C

Recommended glass

Bourgogne



Tenuta San Mauro

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