

# BARBERA d'ASTI D.O.C.G.

Denominazione d'Origine Controllata e Garantita

## "NEMESYS"



Every year Roberto Urscheler - after a double selection into the vineyards - firstly at the end of 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, in order to produce this wine following the most ancient wine making tradition.

In fact this velvety, deep ruby red coloured, dry and fruity Barbera d'Asti docg, pleasantly strong, well balanced with scents of cherries, red-berries, liquorice, coffee beans and cacao, with a great finishing, is highly recommended with fine seasonal mediterranean cuisine, with structured dishes, or with Italian traditional cooking such as „agnolotti“, pasta, spicy or strong cheeses, bbq, salami, red meats.

To enjoy this Barbera at its best, minimum five minutes of oxygenation, necessary for releasing its aromas and bouquet: to be uncorked and poured in boules five/ten minutes before tasting.

Variety of grapes double selection of 100% Barbera grapes of “Sori”. “Sori” means the top of the hill, a location ideally situated in terms of sun exposition, and blessed with a perfect microclimate.

<b>Name</b>	Nemesys was the goddess of Justice
<b>Production area</b>	Mombaruzzo (ASTI)
<b>Appellation</b>	D.O.C.G.
<b>Soil</b>	calcareus, clayey, tufa
<b>Harvesting</b>	End September - fist days of October
<b>Harvest Method</b>	Manual in 20 kg boxes
<b>Fermentation</b>	10-12 days, in any case, depending on grapes
<b>Ageing</b>	5 - 6 Years
<b>Bottling</b>	Springtime - month of May/June
<b>Serving Temperature</b>	18°-21° Celsius degrees

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